ALL-TIME FAVORITE

APPLE

Recipes

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Plus
The Best Varieties for Baking

How to Make the Perfect Lattice Pie Crust, PAGE 96

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ALL-TIME FAVORITE

APPLE Recipes

CENTENNIAL KITCHEN®

AN APPLE A DAY—OR EVEN MORE!

Apples are quite possibly the most iconic fall food. From the smell of warm apple pie fresh from the oven to the first sip of hot apple cider on a chilly afternoon, it wouldn't be sweater weather without this all-American staple. After diving into *Apple Recipes*, a colorful collection of more than 120 sweet and savory delights, you'll fall in love all over again with this enchanting fruit.

This entire magazine is dedicated to the most delicious and mouthwatering apple dishes you could possibly think of. From the ultimate homemade apple pie covered in a rich, buttery lattice crust (shown on cover) to a showstopping apple-hazelnut buckwheat cake, rest assured we've left nothing out. See how many ways you can transform a simple spiced apple quick bread or try your hand at one of the 10 cozy muffin recipes (little hands will love to help baking a batch of hearty applesauce muffins with blueberries). And we haven't forgotten the savory side of this versatile fruit, from colorful salads and heart-warming soups to a gooey grilled cheese and flavorful stuffing.

With gorgeous pages full of inspiring ideas for every occasion, *Apple Recipes* is the only collection you'll need to cook and bake the most stunning apple dishes you could ever imagine.

ALEXIS MERSEL
EDITOR-IN-CHIEF

Apple Cinnamon Cupcakes With Maple Frosting, page 49

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-x-x-x-x-

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Apple Primer

-x-x-x-x-

We have everything you need to know when baking and cooking with this favorite fall fruit.

Honeycrisp

Apple Varieties

Which type of apple should you use? While there are thousands of apple varieties, there is no denying that the best, freshest and sweetest are in season in the fall. And if you head to a farm or apple orchard to pick them yourself, even better. Each variety has its own personality, complete with unique flavors, textures and behavioral issues. Some work best when baked, others stand out in savory dishes or simply sliced in a salad. Most fit into one of four categories, based on their firmness and sweetness, so use this list as a guide when selecting the perfect apple for your recipe.

FIRM-TART Best in rich baked desserts like pies and cakes because they hold their shape when cooked and their slight sourness stands up well to sweet fillings
EXAMPLES Granny Smith, Pink Pearl, Pippin, Rome, Suncrisp

FIRM-SWEET Best in light baked desserts and savory baked dishes that benefit from their sweetness
EXAMPLES Braeburn, Cosmic Crisp, Honeycrisp, Jonagold, Pink Lady

TENDER-TART Best for soups and sauces because they break down easily during cooking
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TENDER-SWEET Best for dessert sauces, salads and other raw preparations because they taste delicious just as they are
EXAMPLES Davey, Fuji, Gala, Liberty

Apple Pairings

Apples are unquestionably delicious by themselves (try the Lattice-Top Apple Pie on page 65 or the Rustic Apple Galette on page 54). But they are also wonderful when paired with a large selection of sweet and savory flavors, such as blackberries, raspberries, ginger, cabbage, butternut squash, sage, pork, potatoes and a variety of nuts and cheeses, since apples have both sweet and tart characteristics. When you're ready to move on from the classics, experiment with some of the unexpected flavor combinations in Chapter 5: Savory Dishes.

Apple Tips & Tricks

- Use the freshest apples you can find, ideally sourced directly from a farm or orchard, since commercial storage and shipping processes can affect an apple's flavor and texture.
- Apples keep best in cold, slightly humid conditions. Place them in a tightly rolled paper bag (or a loosely tied plastic bag with a few holes for ventilation) and store them in the produce drawer of your refrigerator.
- Invest in a good apple corer and apple peeler to make apple preparation a breeze.
- Prevent apple slices from turning brown by soaking them in a mixture of 3 cups water with 1 tablespoon lemon juice for up to four hours.
- Applesauce is a great way to add moisture to baked goods without a lot of extra fat—try the Hearty Applesauce Muffins With Blueberries on page 22.

Fuji

McIntosh

Cosmic Crisp

Red Delicious

Granny Smith

Gala

Pink Lady

Cortland

Apple Granola,
page 11

Breakfast Favorites

-x-x-x-x-

Start the day with crunchy granola, fluffy pancakes, gooey doughnuts and more mouthwatering morning treats.

-X-X-X-X-

TIP

Store unfilled crepes in an airtight container in the refrigerator for up to 3 days or freeze, layered with wax paper in between each, for up to 1 month.

Crepes With Homemade Apple Butter

Crepes With Homemade Apple Butter

Pour just enough batter into the pan to coat it in a thin layer—this might take a little practice. There are many different sizes of crepe pans, but an 8- or 9-inch is ideal.

PREP 5 minutes
CHILL 1 hour
COOK 5 minutes per crepe
MAKES 6 crepes

INGREDIENTS

- **1 cup all-purpose flour**
- **1 tablespoon sugar**
- **¼ teaspoon kosher salt**
- **2 large eggs, lightly beaten**
- **1½ cups whole milk**
- **2 tablespoons unsalted butter, melted, plus more for greasing the pan**
- **¾ cup Homemade Apple Butter (page 89) or store-bought**
- **+ Confectioners' sugar, for serving (optional)**

INSTRUCTIONS

1 In a large bowl, whisk together flour, sugar and salt.

2 Make a well in the center of the flour. Add eggs and a few tablespoons of milk to the well. Whisk the liquid, gradually incorporating the flour to make a smooth paste. Whisk in the remaining milk until batter is smooth and bubbly. Cover and refrigerate for 1 hour.

3 Remove batter from the refrigerator and stir in the melted butter. Transfer batter into a measuring cup with pouring spout, if desired.

4 Heat an 8 or 9-inch crepe pan or heavy-bottomed skillet over medium-high heat until smoking hot. Melt 1 teaspoon butter. Pour (or ladle) about 3 ounces (6 tablespoons) batter into pan, tilting it until the

base is coated with a thin layer. Reduce heat to medium and cook until underside begins to turn golden brown, 1 to 2 minutes. Using a large offset spatula, flip crepe and cook until second side is golden, 30 seconds to 1 minute longer. Slide off the pan and onto a plate, stacking as you go. Repeat to cook the remaining batter, greasing the pan as needed between every 2 or 3 crepes.

5 To serve, spread about 2 tablespoons apple butter over the surface of each crepe. Fold the crepe in half, then half again to make quarters. Sprinkle with confectioners' sugar, if desired.

Apple Granola

Store this granola in an airtight container at room temperature for up to 2 weeks.

PREP 5 minutes
BAKE 30 to 35 minutes
MAKES about 5 cups

INGREDIENTS

- 3 cups old-fashioned rolled oats
- 1 cup almonds, coarsely chopped
- ¼ cup pumpkin seeds
- ¼ cup sunflower seeds
- 1 tablespoon chia seeds
- ½ cup virgin coconut oil, melted
- ½ cup maple syrup or honey
- 1 teaspoon kosher salt
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground ginger
- 1 cup dried apples, chopped
- ½ cup sweetened or unsweetened flaked or shredded coconut

INSTRUCTIONS

1 Preheat oven to 325 F. Line a rimmed baking sheet with parchment paper.

2 In a large bowl, stir together oats, almonds, pumpkin seeds, sunflower seeds, chia seeds, oil, maple syrup, salt, cinnamon, nutmeg and ginger.

3 Spread mixture onto prepared baking sheet and bake until slightly golden, tossing halfway through baking, about 25 minutes. Add apples and coconut and bake until golden, 5 to 10 minutes longer. Cool in pan on wire rack.

Yogurt Parfaits

Spice up this breakfast staple with apple granola and compote.

PREP 10 minutes
MAKES 4 servings

INGREDIENTS

- 2 cups Apple Compote (page 92) or Apple-Blackberry Compote (page 92)
- 2 cups plain or Greek yogurt
- ½ batch Apple Granola (page 11) or 1½ cups store-bought
- \+ Honey, for drizzling (optional)

INSTRUCTIONS

In the bottom of each of 4 ice cream sundae or other tall, clear glasses, layer half the compote, then half the yogurt, drizzle with honey (if desired), then half the granola. Repeat with a second layer of compote, yogurt, honey and granola.

Yogurt Parfaits

-X-X-X-X-

TIP

Serve these parfaits in a glass ice cream sundae dish for an extra fancy breakfast or brunch.

-X-X-X-X-

TIP

The key to perfect pancakes is starting with a hot pan and reducing the heat as you go, so they don't burn.

Buttermilk Pancakes With Apple-Blackberry Compote

Buttermail Pancakes With Apple-Blackberry Compote

Bubbles are the best indicator that your pancakes are ready to turn. Once you see a few on the surface of the batter, check to see if the bottoms are golden and then flip away!

PREP 10 minutes
COOK 5 minutes per batch
MAKES 4 to 6 servings

INGREDIENTS

- 2 cups all-purpose flour
- 2 tablespoons sugar
- 2 teaspoons baking soda
- 1 teaspoon kosher salt
- 2 cups buttermilk
- 2 large eggs
- 6 tablespoons unsalted butter, melted, plus more for greasing the skillet
- \+ Apple-Blackberry Compote (page 92), for serving

INSTRUCTIONS

1 In a large bowl, whisk together flour, sugar, baking soda and salt.

2 In a medium bowl or measuring cup, whisk together buttermilk, eggs and butter. Add to flour mixture and stir just until combined. Batter will be thick.

3 Heat a large nonstick skillet or griddle over medium heat until hot, about 2 minutes. Grease with butter and add about ¼ cup batter onto the pan in a circle. (You can use the back of a spoon to spread the batter a little, if needed.) Repeat to fill the pan, spacing pancakes about 1 inch apart. Cook until the surface starts to bubble and bottoms are golden brown, about 2 minutes. Reduce heat to medium-low, flip pancakes, and cook until the second sides are golden brown, 1 to 2 minutes longer.

4 Transfer pancakes to a serving plate (or keep warm on a baking sheet in a 250 F oven) and serve warm with compote. Repeat to cook the remaining batter, or store in an airtight container in the refrigerator for up to 2 days.

Whole-Wheat Apple-Cinnamon Pancakes

Whole-Wheat Apple-Cinnamon Pancakes

Sprinkling the cinnamon sugar onto the hot apples immediately after cooking creates a sweet caramel coating on these better-for-you pancakes.

PREP 10 minutes
COOK 5 minutes per batch
MAKES 4 to 6 servings

INGREDIENTS

- 1 cup all-purpose flour
- 1 cup whole-wheat flour
- 2 tablespoons sugar
- 2 teaspoons baking soda
- 1 teaspoon kosher salt
- \+ Pinch of ground cinnamon
- 2 cups buttermilk
- 2 large eggs
- 6 tablespoons unsalted butter, melted, plus more for greasing the skillet
- 1 large apple, cored and thinly sliced
- \+ Cinnamon Sugar (page 87), for serving

INSTRUCTIONS

1 In a large bowl, whisk together the flours, sugar, baking soda, salt and cinnamon.

2 In a medium bowl or measuring cup, whisk together buttermilk, eggs and butter. Add to flour mixture and stir just until combined. Batter will be thick.

3 Heat a large nonstick skillet or griddle over medium heat until hot, about 2 minutes. Grease with butter and add about ¼ cup batter onto the pan in a circle. (You can use the back of a spoon to spread the batter a little, if needed.) Repeat to fill the pan, spacing pancakes about 1 inch apart. Place 2 apple slices on each circle. Cook until the surface starts to bubble and bottoms are golden brown, about 2 minutes. Reduce heat to medium-low, flip pancakes, and cook until apples have started to brown, 1 to 2 minutes longer.

4 Transfer pancakes to a serving plate (or keep warm on a baking sheet in a 250 F oven). Immediately sprinkle apple sides with cinnamon sugar and serve warm. Repeat to cook the remaining batter, or store in an airtight container in the refrigerator for up to 2 days.

Glazed Apple Cider Doughnuts

-X-X-X-X-

TIP

You can also brush the warm doughnuts with melted butter and dip them in cinnamon sugar for a classic treat. Or try one of the flavored glazes on page 91.

Glazed Apple Cider Doughnuts

Reducing the apple cider concentrates its flavor without adding extra moisture to the batter.

PREP 20 minutes
BAKE 14 to 16 minutes
MAKES 6 doughnuts

INGREDIENTS

For the doughnuts

- 1 cup unsweetened apple cider
- 3 large egg yolks, at room temperature
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- ⅓ cup granulated sugar
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon kosher salt
- ¼ cup (½ stick) unsalted butter, at room temperature

For the glaze

- 1 cup confectioners' sugar
- 1 to 2 tablespoons apple cider

INSTRUCTIONS

1 Preheat oven to 350 F. Coat a 6-ring doughnut pan with nonstick cooking spray and dust with flour.

2 In a small saucepan set over medium-high heat on the stovetop, bring apple cider to a boil. Cook until cider is reduced by half, about 5 minutes. Cover, cool to room temperature and set aside.

3 In a small bowl, whisk together egg yolks, vanilla and cooled apple cider until combined.

4 In the bowl of a stand mixer fitted with the paddle attachment, beat flour, granulated sugar, baking powder, baking soda and salt on low speed until combined. Add butter and half the egg mixture and beat on low speed until flour is moistened. Increase speed to medium and beat until well combined, about 1 minute. Reduce speed to low and slowly add remaining egg mixture. Increase speed to medium and beat until smooth, scraping down the sides of the bowl as needed, about 1 minute.

5 Transfer batter to a pastry bag fitted with a large, round tip, or to a large zip-top freezer bag and snip a 1-inch piece from the bottom corner of the bag. Pipe batter into prepared doughnut pan, filling each cavity about three-quarters full. (Alternatively, spoon batter into prepared pan.)

6 Bake until golden brown and a toothpick inserted into the center of a doughnut comes out clean, rotating sheet halfway, 14 to 16 minutes. Let cool in pan on wire rack for 5 minutes, then cool directly on wire rack until cool enough to handle.

7 While doughnuts are cooling, make the glaze. In a small bowl, stir together confectioners' sugar and 1 tablespoon apple cider, adding more cider as needed to create a smooth, thick glaze. Working one at a time, dip the top side of the doughnut into the glaze and swirl slightly to coat, letting any excess drip back into the bowl. Return doughnut to wire rack and repeat to glaze remaining doughnuts. Serve warm.

Steel-Cut Oatmeal With Mixed Fruit

For a creamier texture, swap half the water with your favorite dairy or nondairy milk.

PREP 5 minutes
COOK 25 to 30 minutes
MAKES 2 servings

INGREDIENTS

- 2 cups water
- ½ cup steel-cut oats
- ¼ teaspoon kosher salt
- 1 cup fresh fruit, such as thinly sliced apples, sliced bananas and/or berries
- \+ Honey or brown sugar, for serving

INSTRUCTIONS

1 In a medium saucepan, bring water to a boil over high heat.

2 Stir in oats and salt and reduce heat to medium-low. Simmer uncovered, stirring occasionally, until liquid is absorbed and oats are tender, 25 to 30 minutes (depending on desired texture).

3 Remove from heat and let stand 1 minute. Divide evenly between 2 bowls, top with fruit, drizzle with honey or brown sugar and serve.

-X-X-X-X-

TIP

Cooking time depends on desired texture—cook for less time to yield chewier oats and simmer longer for softer, creamier oats.

Steel-Cut Oatmeal With Mixed Fruit

Cinnamon-Apple-Ginger Scones

These drop scones are a cross between a soft biscuit and a flaky scone. Rehydrating the dried apples keeps them moist while baking.

PREP 15 minutes
BAKE 20 to 25 minutes
MAKES one dozen scones

INGREDIENTS

- 1 cup dried apples, diced
- 1 cup boiling water
- 1 egg plus 1 egg yolk
- 1 cup half-and-half
- 1 teaspoon vanilla extract
- 2½ cups all-purpose flour
- ¼ cup firmly packed light brown sugar
- 1 tablespoon baking powder
- 1 teaspoon ground cinnamon
- 1 teaspoon kosher salt
- ½ cup (1 stick) unsalted butter, cut into ½-inch cubes, very cold
- ⅓ cup diced crystallized ginger
- \+ Cinnamon Sugar (page 87), for sprinkling

INSTRUCTIONS

1 Preheat oven to 375 F. Line a baking sheet with parchment paper.

2 Place apples in a heatproof bowl and cover with boiling water. Let stand 10 minutes to soften. Drain well and transfer to a paper towel-lined plate. Squeeze out excess liquid and set aside.

3 In a small bowl, whisk together egg, egg yolk, half-and-half and vanilla.

4 In a large bowl, whisk together flour, sugar, baking powder, cinnamon and salt. Add butter cubes and use your fingers or a pastry blender to work them into flour mixture until butter becomes pea sized. Add egg mixture to flour mixture and gently combine using your hands or a rubber spatula just until incorporated. Fold in apples and ginger until evenly distributed.

5 Using an ice cream scoop or ¼ cup measuring cup, drop batter evenly onto prepared baking sheet. Sprinkle each scone with cinnamon sugar.

Cinnamon-Apple-Ginger Scones

-X-X-X-X-

TIP

A gentle touch is best when making scones. Mixing the batter too firmly can result in overworking the dough, which changes the delicate texture.

6 Bake until golden on top and firm in the center, rotating sheet halfway, 20 to 25 minutes. Let cool on a wire rack for 5 minutes before serving.

French Toast With Apple Compote

French toast is a great way to revive old bread. If your slices are very dry, add an extra egg and ¼ cup more milk to the batter.

PREP 5 minutes
COOK 5 minutes per batch
MAKES 4 servings

INGREDIENTS

- 1 cup whole milk
- 4 large eggs
- \+ Generous pinch of ground cinnamon
- \+ Pinch of kosher salt
- 8 slices country, brioche or challah bread, about 1-inch thick
- \+ Unsalted butter, for greasing the skillet
- \+ Apple Compote (page 92), for serving

INSTRUCTIONS

1 In a large, shallow bowl, whisk together milk, eggs, cinnamon and salt.

2 Working with one piece at a time, dip each side of the bread in egg mixture, letting the excess drip back into the bowl, and then transfer to a plate. Repeat to dip the remaining slices of bread.

3 Heat a large nonstick skillet or griddle over medium-high heat until hot, about 2 minutes, and melt 1 tablespoon butter. Place bread slices in skillet, spacing them about 1 inch apart. Reduce heat to medium and cook until golden brown, about 2 minutes. Flip and cook until the second side is golden brown, about 1 to 2 minutes longer. Repeat to cook the remaining slices.

4 Transfer to a serving plate (or keep warm on a baking sheet in a 250 F oven) and serve warm with apple compote on top.

French Toast With Apple Compote

VARIATION

Cinnamon-Swirl French Toast

Replace the bread with store-bought or homemade Cinnamon-Swirl Bread (page 34) to punch up the flavor of the apples.

Cinnamon Buns With Apples

You can refrigerate the unbaked buns overnight and bake them the next morning. Leave out the apple pieces for classic cinnamon buns.

PREP 25 minutes
REST 1 hour 45 minutes, in 2 parts
BAKE 16 to 18 minutes
MAKES 12 buns

INGREDIENTS

For the dough

- 1 (¼ ounce) package active dry yeast
- 1 cup warm whole milk (about 110 F)
- 2 tablespoons granulated sugar
- 3 tablespoons unsalted butter, at room temperature
- 1 large egg
- 3 cups all-purpose flour, plus more for dusting
- 1 teaspoon kosher salt

For the filling

- ¾ cup firmly packed dark brown sugar
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- \+ Pinch of kosher salt
- ¾ cup (1½ sticks) unsalted butter, at room temperature
- 1 cup dried apples, chopped

For the glaze

- 1½ cups confectioners' sugar
- 3 to 4 tablespoons whole milk
- ½ teaspoon vanilla extract

INSTRUCTIONS

1 In the bowl of stand mixer fitted with the dough hook (or in a large bowl, if using an electric hand mixer fitted with dough hook), sprinkle yeast over warm milk and let dissolve for 5 minutes. Add granulated sugar, butter and egg and beat on medium speed just until combined. Reduce speed to low, gradually add flour and salt and beat until well combined, about 5 minutes. Increase speed to medium and beat until dough is smooth and slightly sticky, about 3 minutes.

2 Coat a medium bowl with nonstick cooking spray. Transfer dough to prepared bowl, cover with plastic wrap and let rise in a warm area until doubled in size, about 1 hour.

3 Meanwhile, make the filling. In a medium bowl, whisk together dark brown sugar, cinnamon, cloves and salt. Allow butter to come to room temperature. Set both aside.

4 Coat a 9 x 12-inch baking dish with nonstick cooking spray.

5 When dough has completed its first rise, punch it down and transfer to a well-floured work surface. Roll dough into a rectangle about 12 by 18 inches. Using an icing spatula, spread the ¾ cup softened butter evenly over the dough. Leaving a ½-inch border on all sides, sprinkle the brown sugar mixture evenly on top, followed by the apples. Starting on a short side of the rectangle, tightly roll dough away from you to make a 12-inch-long roll. Using a serrated or very sharp knife, cut roll into 12, 1-inch-thick slices. Place slices cut side up, almost touching, in prepared baking dish. Cover with plastic wrap and let rise in a warm place until doubled in size, 30 to 45 minutes. Alternatively, refrigerate buns overnight and let rise at room temperature the following morning.

6 Preheat oven to 350 F.

7 Remove plastic wrap and bake until buns are lightly browned on top, 16 to 18 minutes.

8 While rolls are baking, make the glaze. In a medium bowl or measuring cup, whisk together confectioners' sugar, 3 tablespoons milk and vanilla. Add more milk, 1 tablespoon at a time, if it is too thick to pour easily.

9 Let buns cool in pan on wire rack for 5 minutes. Drizzle glaze evenly on top of warm buns.

-X-X-X-X-

TIP

Instead of the glaze, you can also cover the warm buns with Cream Cheese Frosting (page 90).

Cinnamon Buns With Apples

Baked Apples

Choose large, tall apples to hold a lot of your favorite filling (see sidebar for ideas).

PREP 10 minutes
BAKE 45 to 50 minutes
MAKES 4 servings

INGREDIENTS

- 2 tablespoons honey
- 2 tablespoons dark or golden raisins
- 2 tablespoons dried cranberries or cherries
- ½ teaspoon ground cinnamon

Baked Apples

+ Pinch of ground cardamom
+ Pinch of kosher salt
4 large apples, cored but left whole and unpeeled
½ cup apple cider

INSTRUCTIONS

1 Preheat oven to 400 F.

2 In a small bowl, stir together honey, raisins, dried fruit, cinnamon, cardamom and salt.

3 Place apples in deep-sided ovenproof dish so that they fit together snugly. Spoon filling into center of each apple. Pour apple cider into bottom of dish. Cover dish with aluminum foil.

4 Bake until soft throughout, 45 to 50 minutes. Remove from the oven and spoon juices from the bottom of the pan over apples. Let cool slightly and serve warm.

VARIATIONS

Fruit & Nut Filling

½ cup chopped pistachios, pecans or sliced almonds
¼ cup chopped dried fruit, such as cranberries, cherries, figs or apricots
2 tablespoons honey
+ Pinch of kosher salt

Fruit & Seed Filling

6 tablespoons unsalted butter, at room temperature
¼ cup sunflower seeds
¼ cup pumpkin seeds
2 tablespoons dark or golden raisins
½ tablespoon honey
½ teaspoon ground cinnamon
+ Pinch of kosher salt

Savory Filling

6 tablespoons unsalted butter, at room temperature
½ cup chopped walnuts
½ tablespoon honey
1 teaspoon fresh thyme leaves
+ Pinch of kosher salt

Oat Topping

Choose your favorite sweet filling and top apples with Caramel Oat Topping (page 92) after baking.

Cranberry-Apple Muffins With Caramel Oat Topping, page 22

Muffins & Breads

Pair sweet, juicy apples with everything from cranberries and ginger to oats and bran in these pillowy goodies.

Hearty Applesauce Muffins With Blueberries

Cranberry-Apple Muffins With Caramel Oat Topping

Here, applesauce replaces oil for a better-for-you treat.

PREP 15 minutes
BAKE 20 to 25 minutes
MAKES 2½ dozen muffins

INGREDIENTS

- 1½ cups dried cranberries
- 1 cup boiling water
- 2 cups all-purpose flour
- ½ cup whole-wheat flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1½ teaspoons ground cinnamon
- ½ teaspoon ground nutmeg
- ½ teaspoon ground ginger
- 1 teaspoon kosher salt
- 2 cups sugar
- 4 large eggs
- 1 cup unsweetened applesauce
- 2 teaspoons vanilla extract
- 1 cup sour cream
- \+ Caramel Oat Topping (page 92)

INSTRUCTIONS

1 Preheat oven to 350 F. Line 30 standard muffin cups with paper or foil liners.

2 Place cranberries in a heatproof bowl and cover with boiling water. Let stand 10 minutes to soften. Drain well and set aside.

3 In a medium bowl, whisk together the flours, baking powder, baking soda, cinnamon, nutmeg, ginger and salt.

4 In a large bowl, using an electric mixer, beat sugar and eggs together on medium-high speed until pale and thick, about 2 minutes. Add applesauce and vanilla and beat until combined. Add half the flour mixture and beat on low speed just until combined. Add sour cream, then remaining flour mixture and beat just until combined. Using a rubber spatula, fold in cranberries. Divide batter evenly among prepared muffin cups, each no more than two-thirds full. Sprinkle each generously with oat topping (you will not use all of it).

5 Bake until a toothpick inserted into the center of a muffin comes out clean and tops are light golden brown, 20 to 25 minutes. Cool in pan on wire rack for 10 minutes, then transfer directly to rack to cool completely.

Hearty Applesauce Muffins With Blueberries

Little hands can help prepare this easy-to-make batter that's low in sugar and packed with antioxidants.

PREP 10 minutes
BAKE 20 to 25 minutes
MAKES 1 dozen muffins

INGREDIENTS

- 1 cup all-purpose flour
- 1 cup toasted wheat germ
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ½ teaspoon kosher salt
- ½ cup (1 stick) unsalted butter, melted
- ½ cup firmly packed light brown sugar
- 1 large egg
- 1 cup unsweetened applesauce
- ¼ cup apple cider
- 1½ cups fresh or frozen blueberries
- \+ Turbinado sugar, for sprinkling (optional)

INSTRUCTIONS

1 Preheat oven to 350 F. Line 12 standard muffin cups with paper or foil liners.

2 In a large bowl, whisk together flour, wheat germ, baking soda, cinnamon, nutmeg and salt.

3 In a medium bowl, whisk together butter, brown sugar, egg, applesauce and apple cider. Add to flour mixture and stir with a rubber spatula just until combined. Fold in blueberries. (Batter will be thick.)

4 Divide batter evenly among prepared muffin cups. Sprinkle with turbinado sugar, if desired. Bake, rotating halfway through, until a toothpick inserted into the center of a muffin comes out clean, 20 to 25 minutes. Let cool in pan on wire rack for 5 minutes, then transfer to rack to cool completely.

Apple-Parsnip Muffins

Like its more popular root vegetable cousin, the carrot, parsnips are an equally good match for apples, adding flavor and texture to this hearty batter.

PREP 15 minutes
BAKE 25 to 30 minutes
MAKES 1 dozen muffins

INGREDIENTS

- 1 cup all-purpose flour
- 1 cup toasted wheat germ
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon kosher salt
- ½ cup (1 stick) unsalted butter, melted
- ½ cup firmly packed light brown sugar
- 1 large egg
- 1 cup unsweetened applesauce
- 1 teaspoon vanilla extract
- 1 large apple, peeled, cored and grated (about ¾ cup)
- 1 large or 2 small parsnips, peeled and grated (about ¾ cup)
- \+ Apple Cider Glaze (page 91), for drizzling

INSTRUCTIONS

Preheat oven to 350 F. Line 12 standard muffin cups with paper or foil liners.

In a large bowl, whisk together flour, wheat germ, baking soda, cinnamon and salt.

In a medium bowl, whisk together butter, sugar, egg, applesauce and vanilla. Add to flour mixture and stir with a rubber spatula just until combined. (Batter will be thick.) Fold in apple and parsnips.

Divide batter evenly among prepared muffin cups. Bake, rotating halfway through, until a toothpick inserted into the center of a muffin comes out clean, 25 to 30 minutes. Let cool in pan on wire rack for 5 minutes, then transfer to rack to cool completely. Drizzle with glaze before serving.

-x-x-x-x-

TIP

Grate parsnips the same way you would carrots—use a box grater set over a plate for easy transfer and clean up.

Jumbo Apple-Bran Muffins

Mixing the bran with the buttermilk keeps it moist and helps it absorb evenly into the batter. Add raisins for extra sweetness if you like.

PREP 20 minutes
BAKE 20 to 25 minutes
MAKES 10 muffins

INGREDIENTS

- 2¼ cups all-purpose flour
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon kosher salt
- 1½ cups buttermilk
- 1 cup wheat or oat bran
- ½ cup (1 stick) unsalted butter, at room temperature
- ½ cup light brown sugar
- 2 large eggs
- ¼ cup unsulfured molasses
- ½ teaspoon vanilla extract
- 1½ cups peeled and grated apple (about 2 large)
- 1 cup raisins (optional)
- \+ Turbinado sugar, for sprinkling

INSTRUCTIONS

1 Preheat oven to 350 F. Line 10 jumbo muffin cups with paper or foil liners.

2 In a medium bowl, whisk together flour, cinnamon, nutmeg, baking powder, baking soda and salt.

3 In a large measuring cup, stir together buttermilk and bran.

4 In a large bowl, using an electric mixture, beat butter and sugar together on medium-high speed until light and fluffy, 2 minutes. Add eggs and beat until well combined. Add molasses, vanilla and bran-buttermilk mixture and beat until combined. Add flour mixture and beat on low speed until combined. Using a rubber spatula, fold in grated apple and raisins, if using.

5 Divide batter evenly among prepared muffin cups—they should be almost full. Sprinkle each generously with turbinado sugar.

6 Bake until a toothpick inserted into the center of a muffin comes out clean, 20 to 25 minutes. Cool on wire rack for 10 minutes, then transfer muffins directly to rack to cool completely.

Jumbo Apple-Bran Muffins

Spiced Apple Crumb Muffins

The mix of flavorful spices in the batter is balanced by a sweet, crumbly top. Be sure to keep the butter for the topping cold so that it doesn't spread when baking.

PREP 15 minutes
BAKE 20 to 25 minutes
MAKES 18 muffins

INGREDIENTS

For the muffins

- 3 medium apples, peeled, cored and diced (about 2¼ cups)
- 2 teaspoons lemon juice
- 1 teaspoon ground allspice
- ¼ teaspoon black pepper
- 2 cups all-purpose flour
- 1 cup sugar
- 1 tablespoon baking powder
- 1 teaspoon kosher salt
- ½ cup (1 stick) unsalted butter, melted
- ¼ cup canola or safflower oil
- 2 large eggs
- ¾ cup whole milk
- 2 teaspoons vanilla extract

For the crumb topping

- ⅓ cup granulated sugar
- ⅓ cup all-purpose flour
- ½ teaspoon ground cinnamon
- 3 tablespoons cold unsalted butter, cut into small cubes

Spiced Apple Crumb Muffins

INSTRUCTIONS

1 Preheat oven to 375 F. Line 18 standard muffin cups with paper or foil liners.

2 In a medium bowl, toss together apples, lemon juice, allspice and pepper until combined. Set aside.

3 In a large bowl, whisk together flour, sugar, baking powder and salt.

4 In another large bowl, whisk together butter, oil and eggs until combined. Add milk and vanilla and whisk until combined. Slowly add flour mixture to wet ingredients and stir with a rubber spatula just until combined, do not overmix. Fold in apple mixture.

5 To make the crumb topping, in a small bowl, whisk together sugar, flour and cinnamon. Sprinkle cold butter on top and rub it into the flour mixture with your fingers or a pastry cutter until coarse crumbs form.

6 Using an ice cream scoop, transfer batter to prepared muffin cups, making sure each one is no more than two-thirds full. Sprinkle with crumb topping.

7 Bake, rotating halfway through, until toothpick inserted into center of a muffin comes out clean and tops are golden brown, 20 to 25 minutes. Let cool in pan on wire rack for 10 minutes, then transfer directly to wire rack to cool completely.

Maple-Apple-Almond Butter Muffins

These healthy morning treats are surprisingly moist. For extra indulgence, serve them warm with butter and jam.

PREP 10 minutes
BAKE 20 to 25 minutes
MAKES 12 muffins

INGREDIENTS

- ½ cup all-purpose flour
- ½ cup whole-wheat flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- ½ teaspoon kosher salt
- ⅓ cup whole milk
- ¾ cup almond butter
- ¾ cup Greek yogurt or sour cream
- ½ cup maple syrup
- 3 tablespoons firmly packed light brown sugar
- 1 large egg
- 2 teaspoons vanilla extract
- 1 large apple, peeled, cored and grated (about ¾ cup)
- \+ Turbinado sugar, for sprinkling

INSTRUCTIONS

1 Preheat oven to 375 F. Line 12 standard muffin cups with paper or foil liners.

2 In a medium bowl, whisk together the flours, baking powder, baking soda, cinnamon, nutmeg, cloves and salt.

3 In a large bowl, whisk together milk, almond butter, yogurt, maple syrup, brown sugar, egg and vanilla. Add flour mixture to wet ingredients and stir with a rubber spatula just until combined. Fold in apple. (Batter will be thick.)

4 Divide batter evenly among prepared muffin cups. Sprinkle with turbinado sugar. Bake, rotating halfway through, until a toothpick inserted into the center of a muffin comes out clean, 20 to 25 minutes. Let cool in pan on wire rack for 5 minutes, then transfer to rack to cool completely.

TIP

You can use flavored Greek yogurt, like vanilla or honey, for extra kick.

Maple-Apple-Almond Butter Muffins

Carrot-Apple-Raisin Muffins

Apple and carrot are a classic combination. Here, both keep the batter moist while adding lots of flavor.

PREP 15 minutes
BAKE 20 to 25 minutes
MAKES 16 muffins

INGREDIENTS

- 1 cup all-purpose flour
- 1 cup whole-wheat flour
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- ¼ teaspoon ground cloves
- 1 teaspoon kosher salt
- 1 cup sugar
- 2 large eggs
- ½ cup safflower or canola oil
- 2 teaspoons vanilla extract
- 2 medium apples, peeled, cored and diced (about 1½ cups)
- 2 carrots, peeled and grated (about ¾ cup)
- 1 cup raisins
- 1 cup chopped walnuts or pecans (optional)

INSTRUCTIONS

1 Preheat oven to 325 F. Line 16 standard muffin cups with paper or foil liners.

2 In a large bowl, whisk together the flours, baking soda, cinnamon, cloves and salt.

3 In a medium bowl, whisk together sugar, eggs, oil and vanilla. Add to flour mixture and stir with a rubber spatula just until combined. (Batter will be thick.) Fold in apples, carrots, raisins and nuts, if desired.

4 Divide batter evenly among prepared muffin cups. Bake, rotating halfway through, until a toothpick inserted into the center of a muffin comes out clean, 20 to 25 minutes. Let cool in pan on wire rack for 5 minutes, then transfer to rack to cool completely.

TIP

You can replace half of the whole-wheat flour with spelt or buckwheat flour for a heartier taste.

Carrot-Apple-Raisin Muffins

Apple-Pear-Ginger
Mini Muffins

TIP

Use a small spoon to peel fresh ginger. A two-inch piece will yield about 1 tablespoon of grated ginger.

Apple-Pear-Ginger Mini Muffins

Many fall fruits, like apples and pears, pair well together, and the addition of fresh ginger makes both flavors pop.

PREP 15 minutes
BAKE 15 to 20 minutes
MAKES 4 dozen mini muffins

INGREDIENTS

- 1 medium apple, peeled, cored and diced (about ¾ cup)
- 1 ripe pear, peeled, cored and diced (about ½ cup)
- 1 tablespoon peeled and grated fresh ginger (see TIP)
- 2 teaspoons lemon juice
- ½ teaspoon ground allspice
- 2 cups all-purpose flour
- 1 cup sugar
- 1 tablespoon baking powder
- 1 teaspoon kosher salt
- ½ cup (1 stick) unsalted butter, melted
- ¼ cup canola or safflower oil
- 2 large eggs
- ¾ cup whole milk
- 2 teaspoons vanilla extract

INSTRUCTIONS

1 Preheat oven to 350 F. Line 48 mini muffin cups with paper or foil liners. (Alternatively, line 24 mini cups and bake muffins in two batches.)

2 In a medium bowl, toss together apple, pear, grated ginger, lemon juice and allspice until combined. Set aside.

3 In a large bowl, whisk together flour, sugar, baking powder and salt until combined.

4 In another large bowl, whisk together butter, oil and eggs until combined. Add milk and vanilla and whisk until combined. Slowly add flour mixture to wet ingredients and stir with a rubber spatula just until combined. Fold in apple mixture.

5 Using a small ice cream scoop or melon baller, transfer batter to prepared muffin cups, making sure each is no more than two-thirds full.

Apple-Custard Muffins

6 Bake, rotating halfway through, until toothpick inserted into center of a muffin comes out clean and tops are light golden brown, 15 to 20 minutes. Let cool in pan on wire rack for 10 minutes, then transfer directly to wire rack to cool completely.

Apple-Custard Muffins

As their name implies, the texture of these quick-and-easy muffins is richer than most, but they're not overly sweet.

PREP 15 minutes
BAKE 20 to 25 minutes
MAKES 1 dozen muffins

INGREDIENTS

- ½ cup all-purpose flour
- ¼ cup whole-wheat flour
- 1 teaspoon baking powder
- ½ teaspoon ground cinnamon
- ¼ teaspoon kosher salt
- ½ cup sugar
- 2 large eggs
- 6 tablespoons whole milk
- 3 tablespoons unsalted butter, melted
- 2 teaspoons vanilla extract
- 3 medium apples, peeled, cored and diced (about 2¼ cups)
- \+ Confectioners' sugar, for dusting

INSTRUCTIONS

1 Preheat oven to 350 F. Line 12 standard muffin cups with paper or foil liners.

2 In a large bowl, whisk together the flours, baking powder, cinnamon and salt.

3 In a medium bowl, whisk together sugar, eggs, milk, butter and vanilla. Add to flour mixture and stir with a rubber spatula just until combined. Fold in apples. (Batter will be very wet.)

4 Divide batter evenly among prepared muffin cups. Bake, rotating halfway through, until a toothpick inserted into the center of a muffin comes out clean, 20 to 25 minutes. Let cool in pan on wire rack for 5 minutes, then transfer to rack to cool completely. Dust with confectioners' sugar before serving.

Apple Cider Doughnut Muffins

These doughnuts in muffin form check every box—a cake-like batter puffed to perfection, brushed with melted butter, and rolled in cinnamon sugar.

PREP 15 minutes
BAKE 18 to 20 minutes
MAKES 10 muffins

INGREDIENTS

For the muffins

- 1½ cups all-purpose flour
- 1½ teaspoons baking powder
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ½ teaspoon kosher salt
- ½ cup unsalted butter, at room temperature
- ½ cup sugar
- 1 large egg
- ⅔ cup apple cider
- 1 teaspoon vanilla extract

For the topping

- ½ cup sugar
- 1 teaspoon ground cinnamon
- 6 tablespoons unsalted butter, melted

INSTRUCTIONS

1 Preheat oven to 375 F. Coat 10 standard muffin cups with nonstick cooking spray.

2 In a medium bowl, whisk together flour, baking powder, cinnamon, nutmeg and salt.

3 In a large bowl, using an electric mixer, beat butter and sugar together on medium-high speed until light and fluffy, 2 minutes. Add egg and beat until combined.

4 In a measuring cup, whisk together apple cider and vanilla. Add half the flour mixture to the butter mixture and beat on low speed until combined. Add cider mixture and beat until combined. Add remaining flour mixture and beat until combined. Divide batter evenly among prepared muffin cups, each no more than two-thirds full. (Batter will be thick.)

Apple Cider Doughnut Muffins

5 Bake until golden brown and a toothpick inserted into the center of a muffin comes out clean, 18 to 20 minutes.

6 While muffins are baking, make the topping. In a small bowl, whisk together sugar and cinnamon. Place melted butter in a measuring cup.

7 Set a wire rack inside a rimmed baking sheet. Immediately after baking, brush each muffin with butter and coat it completely. Roll muffin in the cinnamon-sugar mixture and coat completely. Transfer each coated muffin to prepared baking sheet. Serve warm.

Hearty Bread With Apple Butter

Perfect for an afternoon snack, spread this robust seeded loaf with Homemade Apple Butter (page 89).

PREP 10 minutes
BAKE 50 to 60 minutes
MAKES 1 loaf

INGREDIENTS

- 1 tablespoon safflower or canola oil, plus more for greasing the pan
- 2½ cups whole-wheat flour
- ¾ cup all-purpose or bread flour
- 2 tablespoons sunflower and/or pumpkin seeds, plus more for sprinkling
- 1 tablespoon sesame seeds, plus more for sprinkling
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 2 to 2¼ cups buttermilk
- 1 large egg
- 1 tablespoon honey
- \+ Homemade Apple Butter (page 89), for serving

INSTRUCTIONS

1 Preheat oven to 400 F. Coat a 9 x 5-inch loaf pan with oil.

2 In a large bowl, whisk together flours, seeds, baking soda and salt.

3 In a medium bowl or measuring cup, whisk together 2 cups buttermilk, egg, honey and 1 tablespoon oil. Add to dry ingredients and stir well to combine, adding more buttermilk a few tablespoons at a time, if needed, until all of the flour is absorbed. Mixture will be wet.

4 Pour into prepared tin. Use a knife to draw a vertical line down the center of the dough (this will help the bread rise). Sprinkle with seeds, as desired. Bake until bread is deep brown, puffed in the center and crispy on top, 50 to 60 minutes. (Check bread after 40 minutes and if seeds or top are starting to darken too much, tent loosely with aluminum foil.) Cool on wire rack 15 minutes, then transfer bread to rack to cool completely. Slice and serve with apple butter alongside.

Hearty Bread With
Apple Butter

Cinnamon-Raisin-Apple Bread Pudding

Be sure to leave some time for the pudding to rest before baking, allowing for the bread to evenly absorb all the liquid.

PREP 15 minutes
BAKE 1 hour, 15 minutes
MAKES 4 to 6 servings

INGREDIENTS

- ½ cup granulated sugar
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground cardamom
- 2 apples, peeled, cored and thinly sliced
- ¼ cup raisins
- 3 large eggs
- 1½ cups whole milk
- 1 teaspoon vanilla extract
- ¼ teaspoon kosher salt
- 8 ounces day-old country bread, cut into 1-inch cubes
- \+ Turbinado sugar, for sprinkling

INSTRUCTIONS

Grease a 1½- or 2-quart baking dish with butter or nonstick cooking spray.

In a medium bowl, whisk together granulated sugar, cinnamon and cardamon. Add apples and raisins and toss to coat.

In another medium bowl, whisk together eggs, milk, vanilla and salt.

Arrange one-third of the bread cubes in a single layer in prepared baking dish. Layer half the apple mixture on top. Place another third of the bread cubes in another layer on top, followed by remaining apple mixture. Layer remaining bread cubes on top. Pour egg mixture evenly over top of bread cubes, pressing down gently so the bread absorbs the liquid. Cover dish with aluminum foil and refrigerate at least one hour or up to overnight.

Preheat oven to 375 F. Place baking dish in a large roasting pan and place in the oven. Pour hot tap water into roasting pan at a depth of 1 inch.

Bake in the hot water bath, rotating halfway through, for 1 hour. Remove foil and sprinkle turbinado sugar evenly over top of bread pudding. Continue baking until custard is set and top is golden brown, 10 to 15 minutes longer. Transfer to wire rack to cool slightly. Serve warm.

Apple-Blackberry Croissant Bread Pudding

Croissants that are past their prime get a new life in this custardy dessert or brunch-worthy main dish.

PREP 15 minutes
BAKE 1 hour, 15 minutes
MAKES 4 to 6 servings

INGREDIENTS

- ½ cup granulated sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 2 apples, peeled, cored and thinly sliced
- 8 ounces fresh blackberries
- 3 large eggs
- ¾ cup heavy cream
- ¾ cup whole milk
- 1 teaspoon vanilla extract
- 2 teaspoons fresh lemon juice
- ¼ teaspoon kosher salt
- 3 day-old croissants (about 7 ounces), cut into 1-inch cubes
- \+ Turbinado sugar, for sprinkling

INSTRUCTIONS

Grease a 1½- or 2-quart baking dish with butter or nonstick cooking spray.

In a medium bowl, whisk together granulated sugar, cinnamon and nutmeg. Add apples and blackberries and toss to coat.

In another medium bowl, whisk together eggs, cream, milk, vanilla, lemon juice and salt.

Arrange one-third of the croissant cubes in a single layer in prepared baking dish. Layer half the apple mixture on top. Place another third of the cubes in another layer on top, followed by remaining apple mixture. Layer remaining cubes on top. Pour egg mixture evenly over top of croissant cubes, pressing down gently so the bread absorbs the liquid. Cover dish with aluminum foil and refrigerate at least one hour or up to overnight.

Apple-Blackberry Croissant Bread Pudding

■ Preheat oven to 375 F. Place baking dish in a large roasting pan and place in the oven. Pour hot tap water into roasting pan at a depth of 1 inch.

■ Bake in the hot water bath, rotating halfway through, for 1 hour. Remove foil and sprinkle turbinado sugar evenly over top of bread pudding.

Continue baking until custard is set and top is golden brown, 10 to 15 minutes longer. Transfer to wire rack to cool slightly. Serve warm.

Cinnamon-Swirl Bread

This loaf makes an excellent base for french toast (page 17) or by itself, toasted and spread with butter or Homemade Apple Butter (page 89).

PREP 25 minutes
BAKE 50 to 60 minutes
MAKES 1 loaf

INGREDIENTS

For the cinnamon swirl

- ⅓ cup granulated sugar
- ⅓ cup firmly packed light brown sugar
- 2 teaspoons ground cinnamon
- ¼ teaspoon ground nutmeg

For the bread

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- ½ cup (1 stick) unsalted butter, at room temperature
- 1 cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 cup sour cream or plain, full-fat Greek yogurt

INSTRUCTIONS

1 Preheat oven to 350 F. Coat a 6 x 3-inch loaf pan with butter or nonstick cooking spray and line with parchment paper, letting the edges hang over sides of pan.

2 To make the cinnamon swirl, in a medium bowl, stir together both sugars, cinnamon and nutmeg. Set aside.

3 To make the bread, in a medium bowl, whisk together flour, baking powder, baking soda and salt.

4 In a large bowl, using an electric mixer, beat butter and sugar together on medium-high speed until light and fluffy, about 3 minutes. Add eggs and vanilla and beat until combined. Add half the flour mixture and beat on low speed until combined. Add sour cream and beat until combined. Scrape down the sides of the bowl with a rubber spatula. Add remaining flour mixture and beat just until combined. (Batter will be thick.) Pour one-third of batter into prepared pan and smooth the top with an offset spatula or butter knife. Sprinkle half the cinnamon sugar evenly on top, gently using your fingers to press it down onto the batter. Top with another one-third of the batter and remaining cinnamon sugar, pressing gently to adhere. Top with remaining batter. Use a butter knife to swirl the cinnamon sugar into the batter in a zig-zag pattern. Smooth the top.

5 Bake until toothpick inserted in center of bread comes out clean and top is golden brown, 50 to 60 minutes. (Check bread after 40 minutes; if browning too quickly, tent with aluminum foil.) Cool in pan on wire rack for 15 minutes. Using parchment paper as handles, transfer bread directly to rack to cool completely.

Cinnamon-Swirl Bread

Spiced Apple Quick Bread

This easy, no-fuss loaf makes for the perfect breakfast. Dress it up with any of the variations listed on page 35.

PREP 15 minutes
BAKE 50 to 60 minutes
MAKES 1 loaf

INGREDIENTS

- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- ½ teaspoon kosher salt
- ½ cup (1 stick) unsalted butter, at room temperature
- 1½ cups sugar
- 2 large eggs
- ½ cup unsweetened applesauce
- ½ cup sour cream
- 1 teaspoon vanilla extract
- 1 large apple, peeled, cored and grated (about ¾ cup)

INSTRUCTIONS

1 Preheat oven to 350 F. Coat a 9 x 5-inch loaf pan with butter or nonstick cooking spray and line with parchment paper, letting the edges hang over sides of pan.

2 In a medium bowl, whisk together flour, baking soda, cinnamon, nutmeg, cloves and salt.

3 In a large bowl, using an electric mixer, beat butter and sugar together

Spiced Apple Quick Bread

on medium-high speed until fluffy, about 2 minutes. Beat in eggs. Add half the flour mixture and beat on low speed just until combined. Add applesauce, sour cream and vanilla and beat until combined. Add remaining flour mixture and beat just until combined. Using a rubber spatula, fold in apples. Pour batter into prepared pan and smooth with an offset spatula.

- Bake until toothpick inserted into center of cake comes out clean, 50 to 60 minutes. (Check bread after 30 minutes and if browning too quickly, tent with aluminum foil.) Cool in pan on wire rack for 15 minutes.

- Using the parchment paper as handles, lift the cake from the pan. Slice and serve.

VARIATIONS

Apple-Pecan Quick Bread

Chop 1 cup pecans. Fold half into the batter with the apples and sprinkle the remaining half on top of the batter before baking.

Apple-Coconut Quick Bread

Fold ½ cup sweetened, shredded coconut into the batter with the apples. Spread Apple Cider Glaze (page 91) evenly over top of bread after baking.

Apple-Raisin Quick Bread

Fold 1 cup dark or golden raisins into the batter with the apples.

Glazed Apple Quick Bread

Spread your favorite glaze (page 91) evenly over top of bread after baking.

Apple-Hazelnut Buckwheat Cake, page 38

TIP

Hazelnut flour is available online and at large grocery or health food stores. Nuts can burn easily, so turn on your oven fan to keep the air circulating while baking.

Cakes & Cupcakes

From easy snacks to showstopping layered creations, there's something here for everyone—and every occasion.

One Bowl Apple Crumb Loaf

This simple batter comes together in one bowl and is quick enough to prepare any day of the week. For added flare, drizzle your favorite glaze (page 91) over top of loaf after it has cooled.

PREP 15 minutes
BAKE 60 to 70 minutes
MAKES 1 loaf

INGREDIENTS

For the loaf

- 2 large eggs
- ½ cup canola or safflower oil
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon kosher salt
- 1 cup sugar
- 1½ cups all-purpose flour
- 2 large apples, peeled, cored and chopped

For the crumb topping

- ½ cup all-purpose flour
- 2 tablespoons sugar
- 1 teaspoon ground cinnamon
- 3 tablespoons unsalted butter, at room temperature

INSTRUCTIONS

1 Preheat oven to 350 F. Coat a 9 x 5-inch loaf pan with butter or nonstick cooking spray and line with parchment paper, letting the edges hang over sides of pan.

2 In a large bowl, using an electric mixer, beat eggs on medium speed until light and fluffy. Add oil and beat until well combined. Add both extracts, baking soda, cinnamon and salt and beat until combined. Add sugar and beat until smooth. Add flour and beat on low speed just until combined. Using a rubber spatula, fold in apples. Pour batter into prepared pan and smooth with an offset spatula.

3 To make the crumb topping, in a small bowl, whisk together flour, sugar and cinnamon. Using a fork, pastry blender or your fingers, mix in butter until large crumbs form. Sprinkle evenly over batter.

4 Bake, rotating halfway through, until toothpick inserted into center of loaf comes out clean, 60 to 70 minutes. Let cool in pan on wire rack for 15 minutes, then transfer directly to rack to cool completely.

Apple-Hazelnut Buckwheat Cake

Grated apple keeps this hearty cake moist while sliced apples make it pretty. An apple cider simple syrup brushed onto the warm cake adds extra sweetness and shine to this better-for-you decadent dessert.

PREP 20 minutes
BAKE 60 to 70 minutes
MAKES 8 to 10 servings

INGREDIENTS

- 1½ cups hazelnut flour
- 1 cup all-purpose flour
- ½ cup buckwheat flour
- 2 teaspoons baking powder
- 2 teaspoons ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground cloves
- 1 teaspoon kosher salt
- 1 cup (2 sticks) unsalted butter, at room temperature
- 1⅔ cups sugar
- 6 large eggs
- 1 tablespoon vanilla extract
- 3 large apples (1 peeled, cored and grated and 2 peeled, cored and thinly sliced)
- \+ Apple Cider Simple Syrup (page 87)

One Bowl Apple Crumb Loaf

INSTRUCTIONS

1 Preheat oven to 350 F. Coat a 10-inch springform pan with butter or nonstick cooking spray and line with parchment paper.

2 In a medium bowl, whisk together flours, baking powder, cinnamon, ginger, cloves and salt.

3 In a large bowl, using an electric mixer, beat butter and sugar together on medium-high speed until light and fluffy, about 2 minutes. Add eggs, one at a time, beating well after each addition. Add vanilla and beat until combined. Add grated apple and beat to combine. Batter will be slightly grainy. Add flour mixture and beat on low speed just until combined; be careful not to overmix. Pour batter into prepared pan. Arrange apple slices in concentric circles on top of batter, overlapping as needed.

4 Bake, rotating halfway through, until a toothpick inserted into center of cake comes out clean, 60 to 70 minutes. (Check cake after 30 minutes and if browning too quickly, tent with aluminum foil.) Let cool in pan on wire rack for 15 minutes.

5 While the cake is cooling, make the syrup. Release cake from pan and while cake is still warm, brush syrup evenly over top and sides of cake.

Calvados-Cranberry Cake With Boozy Glaze

Calvados is a popular type of apple brandy—feel free to use any brand or variety you find.

PREP 15 minutes
BAKE 50 to 60 minutes
MAKES 8 to 10 servings

INGREDIENTS

- **2 medium apples, peeled, cored and diced**
- **1 cup dried cranberries**
- **¼ cup Calvados or other apple brandy**
- **2 cups all-purpose flour**
- **1 cup sugar**
- **1 tablespoon baking powder**
- **1 teaspoon ground allspice**
- **½ teaspoon ground cinnamon**
- **½ teaspoon ground ginger**
- **1 teaspoon kosher salt**
- **½ cup (1 stick) unsalted butter, melted**
- **¼ cup canola or safflower oil**
- **2 large eggs**
- **¾ cup whole milk**
- **2 teaspoons vanilla extract**
- **+ Boozy Glaze (page 91)**

Calvados-Cranberry Cake With Boozy Glaze

INSTRUCTIONS

1 Preheat oven to 350 F. Coat a 9-inch round cake pan with butter or nonstick cooking spray and line with parchment paper.

2 In a medium bowl, toss together apples, cranberries and brandy until combined. Set aside.

3 In a large bowl, whisk together flour, sugar, baking powder, allspice, cinnamon, ginger and salt until combined.

4 In another large bowl, whisk together butter, oil and eggs until combined. Add milk and vanilla and whisk until combined. Slowly add flour mixture to wet ingredients and stir with a rubber spatula just until combined; be careful not to overmix. Fold in apple mixture and any juices. Pour batter into prepared pan and smooth with an offset spatula.

5 Bake, rotating halfway through, until top is golden and toothpick inserted into center of cake comes out clean, 50 to 60 minutes. (It's OK if a few cracks appear on top—they will be covered by glaze.) Let cool in pan on wire rack for 15 minutes, then transfer directly to wire rack to cool completely.

6 While the cake is cooling, make the glaze. Pour or drizzle glaze evenly over top of cake.

Apple-Rum Bundt Cake

Apple-Rum Bundt Cake

For an extra dose of apple, replace the rum with apple brandy.

PREP 20 minutes
BAKE 50 to 60 minutes
MAKES 8 to 10 servings

INGREDIENTS

For the apples

- 2 tablespoons unsalted butter
- 2 medium apples, peeled, cored and diced (about 1½ cups)
- ¼ cup firmly packed light brown sugar
- 2 tablespoons dark rum

For the cake

- 3 cups all-purpose flour
- 1½ teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- + Pinch of ground cloves
- 1 teaspoon kosher salt
- ½ cup (1 stick) unsalted butter, at room temperature
- 1 cup firmly packed light brown sugar
- 1 cup granulated sugar
- 3 large eggs
- ½ cup canola or safflower oil
- ¾ cup unsweetened applesauce
- 2 teaspoons vanilla extract
- 1 cup buttermilk
- + Brown-Butter Glaze (page 90)

INSTRUCTIONS

1 Preheat oven to 350 F. Coat a 10-inch Bundt pan with nonstick cooking spray and lightly dust with flour.

2 In a large frying pan set over medium-high heat on the stovetop, melt the butter. Add apples and brown sugar and toss to coat. Cook until sugar is dissolved and apples are coated, about 1 minute. Add rum and cook 1 minute longer. Remove from heat and set aside.

3 In a medium bowl, whisk together flour, baking soda, cinnamon, nutmeg, cloves and salt.

4 In a large bowl, using an electric mixer, beat butter and sugars together on medium-high speed until well combined, about 3 minutes. Add eggs, one at a time, beating well after each addition. Add oil and beat on low speed until combined. Add applesauce and vanilla and beat until combined. Add half the flour mixture and beat on low speed just until combined. Add buttermilk and beat until combined. Add remaining flour mixture and beat just until combined. Using a rubber spatula, fold in apples and any juices. Pour batter into prepared pan and smooth with an offset spatula.

5 Bake, rotating halfway through, until a toothpick inserted into center of cake comes out clean, 50 to 60 minutes. (Check cake after 30 minutes and if browning too quickly, tent with aluminum foil.) Let cool in pan on wire rack for 15 minutes, then transfer cake directly to rack to cool completely.

6 While cake is cooling, make the glaze. Pour glaze evenly over cake, letting it drip down the sides.

Apple Skillet Cake

Serve this cake directly from the skillet for a fun presentation. It gets even more exciting with a heaping scoop of vanilla ice cream served alongside.

PREP 20 minutes
BAKE 40 to 50 minutes
MAKES 6 to 8 servings

INGREDIENTS

- 4 tablespoons unsalted butter, at room temperature, plus more for greasing the pan

Apple Skillet Cake

- 1 cup all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon kosher salt
- ¾ cup sugar
- 1 large egg
- 1½ teaspoons vanilla extract
- ⅔ cup buttermilk
- 3 large apples, cored and thinly sliced
- \+ Cinnamon Sugar (page 87), for sprinkling
- \+ Ice cream, for serving (optional)

INSTRUCTIONS

1 Preheat oven to 350 F. Butter a 10-inch cast-iron skillet.

2 In a small bowl, whisk together flour, baking powder, baking soda and salt.

3 In a large bowl, using an electric mixer, beat butter and sugar together on medium-high speed until light and fluffy, about 2 minutes. Add egg and vanilla and beat until combined. Add half the flour mixture and beat on low speed until combined. Add buttermilk and beat until combined. Add remaining flour mixture and beat until batter is smooth.

4 Pour batter into prepared skillet, using an offset spatula to spread it evenly and into the edges of the pan. Beginning on the outer edge of the pan, arrange apple slices skin-side up in concentric circles sitting straight up in the batter, overlapping slightly and ending in the center of the pan. (The pattern will resemble a flower.) Sprinkle about 1 tablespoon cinnamon sugar on top.

5 Bake, rotating halfway through, until cake is golden and toothpick inserted in the center comes out clean, 40 to 50 minutes. Cool completely in pan on wire rack. Cut into wedges and serve directly from skillet, with scoops of ice cream, if desired.

Applesauce Cupcakes With Brown Sugar-Cream Cheese Frosting

Add raisins, dried cranberries, dried cherries or any combination of dried fruit to enhance the flavor and texture of the batter.

PREP 15 minutes
BAKE 20 to 25 minutes
MAKES 18 cupcakes

INGREDIENTS

- 2 cups all-purpose flour
- 2 teaspoons baking soda
- ½ teaspoon kosher salt
- 1 teaspoon ground cinnamon
- ½ teaspoon ground allspice
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- ½ cup (1 stick) unsalted butter, at room temperature
- 1½ cups sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1½ cups unsweetened applesauce
- 1 cup raisins or chopped dried fruit
- \+ Brown Sugar-Cream Cheese Frosting (page 90)
- \+ Colored sanding sugar, for decorating (optional)

INSTRUCTIONS

1 Preheat oven to 350 F. Line 18 standard muffin cups with paper or foil liners.

2 In a medium bowl, whisk together flour, baking soda, salt, cinnamon, allspice, nutmeg and cloves.

3 In a large bowl, using an electric mixer, beat butter and sugar together on medium-high speed until light and fluffy, about 2 minutes. Add eggs, one at a time, beating well after each addition. Add vanilla and beat until combined. Add half the flour mixture and beat on low speed just until combined. Add applesauce and beat until combined. Add remaining flour mixture and beat just until combined. Using a rubber spatula, fold in raisins.

4 Using an ice cream scoop, transfer batter to prepared muffin cups, making sure each is no more than three-quarters full.

Applesauce Cupcakes With Brown Sugar-Cream Cheese Frosting

-X-X-X-X-

TIP

Use a dried berry blend, such as a mix of raisins, cranberries and other fruit, which is available at grocery and health food stores.

5 Bake until toothpick inserted into center of a cupcake comes out clean, 20 to 25 minutes. Let cool in pan on wire rack for 10 minutes, then transfer directly to wire rack to cool completely.

6 While the cupcakes cool, make the frosting. Using a pastry bag fitted with a large round tip, or an offset spatula, top the cupcakes with frosting and sprinkle with sanding sugar, as desired.

Spiced Apple Cupcakes With Cream Cheese Frosting

Don't be shy with ground spices here—the combination of applesauce and apple cider can stand up to the bold flavor.

PREP 10 minutes
BAKE 20 minutes
MAKES 1 dozen cupcakes

INGREDIENTS

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon, plus more for dusting
- 1 teaspoon ground nutmeg
- 1 teaspoon ground allspice
- ¼ teaspoon ground cloves
- \+ Pinch of black pepper
- ½ teaspoon kosher salt
- ½ cup (1 stick) unsalted butter, at room temperature
- ½ cup firmly packed light brown sugar
- 2 large eggs
- ½ cup unsweetened applesauce
- ⅓ cup canola or safflower oil
- 1 teaspoon vanilla extract
- ⅔ cup unsweetened apple cider
- \+ Cream Cheese Frosting (page 90)

INSTRUCTIONS

1 Preheat oven to 350 F. Line 12 standard muffin cups with paper or foil liners.

2 In a medium bowl, whisk together flour, baking soda, cinnamon, nutmeg, allspice, cloves, pepper and salt.

3 In a large bowl, using an electric mixer, beat butter and sugar

together on medium-high speed until light and fluffy, about 2 minutes. Add eggs, one at a time, beating well after each addition. Add applesauce, oil and vanilla and beat until combined. Add half the flour mixture and beat on low speed until combined. Add apple cider, followed by remaining flour mixture, and beat until combined.

4 Using an ice cream scoop, divide batter evenly among prepared muffin cups, making sure each is no more than three-quarters full.

5 Bake until toothpick inserted into center of a cupcake comes out clean, about 20 minutes. Cool in pans on wire racks for 15 minutes, then transfer cupcakes directly to racks to cool completely.

6 While the cupcakes cool, make the frosting. Using a pastry bag fitted with a round tip, or an offset spatula or butter knife, top the cupcakes with frosting and dust lightly with cinnamon.

Apple-Almond Tea Cake

A double dose of almond brings out the rich apple flavor in this afternoon treat.

PREP 15 minutes
BAKE 50 to 60 minutes
MAKES 8 to 10 servings

INGREDIENTS

- 2 cups all-purpose flour
- 1½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon ground nutmeg
- 1 teaspoon kosher salt
- 1 cup sugar
- 3 large eggs
- ¾ cup canola or safflower oil
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- 2 large apples, cored and thinly sliced (about 1½ cups)
- 1 tablespoon fresh lemon juice
- ¼ cup sliced almonds
- \+ Cinnamon Sugar (page 87), for sprinkling
- \+ Confectioners' sugar, for dusting

INSTRUCTIONS

1 Preheat oven to 350 F. Coat a 10-inch round springform pan with butter or nonstick cooking spray and line with parchment paper.

2 In a medium bowl, whisk together flour, baking powder, baking soda, nutmeg and salt.

3 In a large bowl, whisk sugar and eggs together until smooth. Add oil and both extracts and whisk until well combined. Add flour mixture and stir with a rubber spatula just until combined. Batter will be thick. Pour into prepared baking dish and smooth with an offset spatula.

4 In a medium bowl, toss apple slices with lemon juice. Arrange slices in concentric circles on top of batter, overlapping as needed. Sprinkle almond slices evenly over top, then sprinkle generously with cinnamon sugar.

5 Bake, rotating halfway through, until toothpick inserted into center of cake comes out clean, 50 to 60 minutes. (Check cake after 30 minutes and if browning too quickly or if edges of nuts are starting to burn, tent with aluminum foil.) Let cool in pan on wire rack for 20 minutes, then release from pan and transfer directly to rack to cool completely. Dust with confectioners' sugar and serve.

Apple-Almond Tea Cake

Apple Cider Bundt Cake

Think of this flavorful dessert as an apple cider doughnut in cake form, complete with an irresistible cinnamon-sugar finish.

PREP 15 minutes
BAKE 50 to 60 minutes
MAKES 10 to 12 servings

INGREDIENTS

- 4 tablespoons unsalted butter, melted and divided
- 1½ cups unsweetened apple cider
- 2½ cups all-purpose flour
- ½ cup whole-wheat flour
- 1½ teaspoons baking powder
- ½ teaspoon baking soda
- 1½ teaspoons ground cinnamon
- ½ teaspoon ground nutmeg
- 1 teaspoon kosher salt
- 1½ cups sugar
- ¾ cup canola or safflower oil
- ¾ cup unsweetened applesauce
- 2 teaspoons vanilla extract
- 3 large eggs
- \+ Cinnamon Sugar (page 87), for sprinkling

INSTRUCTIONS

1 Preheat oven to 350 F. Brush a 10-inch Bundt pan with 2 tablespoons melted butter and lightly dust with flour.

2 In a small saucepan set over medium-high heat on the stovetop, bring apple cider to a boil. Cook until cider is reduced to 1 cup, about 5 minutes. Cover, cool to room temperature and set aside.

3 In a large bowl, whisk together the flours, baking powder, baking soda, cinnamon, nutmeg and salt.

4 In a medium bowl, whisk together sugar, oil, applesauce, vanilla and eggs. Whisk in cooled apple cider. Add liquid mixture to flour mixture and whisk just until combined. Pour batter into prepared pan and smooth with an offset spatula.

5 Bake, rotating halfway through, until a toothpick inserted in center of cake comes out clean, 50 to 60 minutes. Let cool in pan on wire rack for 15 minutes, then transfer directly to a wire rack set over a rimmed baking sheet.

6 Brush cake with remaining 2 tablespoons melted butter and sprinkle generously with cinnamon sugar. Let cool completely before serving.

Apple Cider Bundt Cake

-X-X-X-X-

TIP

You can brush the warm cake with Apple Cider Simple Syrup (page 87) immediately after removing it from the pan for an extra dose of apple cider goodness.

Apple Crumb Cake

Use apples with colorful skins for a pretty presentation.

PREP 15 minutes
BAKE 40 to 45 minutes
MAKES 6 to 8 servings

INGREDIENTS

For the cake

- 1½ cups all-purpose flour
- ¾ cup granulated sugar
- 2 teaspoons baking powder
- ½ teaspoon ground cinnamon
- ½ teaspoon kosher salt
- ⅔ cup whole milk
- ¼ cup (½ stick) unsalted butter, melted
- 1 large egg
- 1 teaspoon vanilla extract
- 2 large apples, cored and sliced ¼-inch thick
- \+ Cinnamon Sugar (page 87), for sprinkling

For the topping

- ½ cup all-purpose flour
- ½ cup firmly packed light brown sugar
- ¼ cup (½ stick) unsalted butter, melted
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg

INSTRUCTIONS

1 Preheat oven to 350 F. Coat a 10-inch springform pan with butter or

TIP

You can omit the raspberries for a classic apple cake.

nonstick cooking spray and line with parchment paper.

2 To make the cake, in a large bowl, whisk together flour, sugar, baking powder, cinnamon and salt.

3 In a medium bowl, whisk together milk, butter, egg and vanilla. Add liquid ingredients to flour mixture and stir with a rubber spatula just until combined. Pour batter into prepared pan. Arrange apple slices in concentric circles, overlapping as needed, to cover the batter. Sprinkle cinnamon sugar generously over apples.

4 To make the topping, in a small bowl, stir together flour, brown sugar, butter, cinnamon and nutmeg until large crumbs form. Sprinkle topping evenly over apples.

5 Bake, rotating halfway through, until toothpick inserted in center of cake comes out clean, 40 to 45 minutes. Let cool in pan on wire rack for 15 minutes, then release pan and transfer directly to wire rack to cool completely.

Sliced Apple-Raspberry Cake

Slicing the apple halves only partially through helps them hold together during baking and makes for an elegant design. Use a paring knife for easier cutting.

PREP 15 minutes
BAKE 40 to 50 minutes
MAKES 8 to 10 servings

INGREDIENTS

- ¾ cup (1½ sticks) unsalted butter
- ⅔ cup sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- 1¼ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon kosher salt
- 4 small apples, peeled, cored and halved
- 6 ounces raspberries
- \+ Cinnamon Sugar (page 87), for sprinkling

INSTRUCTIONS

1 Preheat oven to 350 F. Coat a 10-inch springform pan with butter or nonstick cooking spray and line with parchment paper.

2 In a large saucepan set over medium heat on the stovetop, melt the butter. Remove from heat and whisk in sugar until smooth. Add eggs and vanilla and whisk until combined. Add flour, baking powder and salt and stir with a rubber spatula or wooden spoon until batter is smooth. Pour batter into prepared pan and smooth with an offset spatula.

3 Place apples flat side down on a cutting board and cut slices ⅛-inch thick only partially through the apple, so slices still hold together. Arrange apple halves flat side down on the batter, leaving a ½-inch border along the edge of the pan, and scatter raspberries on top. Sprinkle generously with cinnamon sugar.

4 Bake, rotating halfway through, until top is golden and toothpick inserted into center of cake comes out clean, 40 to 50 minutes. Let cool completely in pan on wire rack. Release pan, cut into slices and serve.

Caramelized Apple Upside-Down Cake

Caramelized Apple Upside-Down Cake

Who needs pineapple when you have a bumper crop of apples in the fall? Coconut milk adds richness to batter and caramel.

PREP 15 minutes
BAKE 40 to 50 minutes
MAKES 8 to 10 servings

INGREDIENTS

- 2 cups all-purpose flour
- 1 cup granulated sugar
- 2 teaspoons baking powder
- ½ teaspoon kosher salt
- ½ cup (1 stick) unsalted butter, at room temperature and cut into cubes
- 2 large eggs
- 1¼ cup full-fat unsweetened coconut milk, divided
- 1 tablespoon vanilla extract
- 1 cup firmly packed light brown sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground ginger
- \+ Pinch of kosher salt
- 3 large apples, peeled, cored and sliced ½-inch thick

INSTRUCTIONS

1 Preheat oven to 350 F. Line a 10-inch cast-iron skillet with parchment paper.

2 In the bowl of a stand mixer fitted with the paddle attachment, beat flour, sugar, baking powder and salt together on low speed until combined. Add butter and mix until it is well coated and is the size of small peas, about 2 minutes. Add eggs, 1 cup coconut milk and vanilla and mix on medium speed until combined. Batter will be thick and slightly grainy.

3 In a small bowl, combine brown sugar, cinnamon, nutmeg, ginger, salt and remaining ¼ cup coconut milk and stir with a rubber spatula until combined. Pour into prepared skillet, then arrange apple slices close together on top. Pour batter on top and spread with an offset spatula.

4 Bake, rotating halfway through, until cake is golden, caramel is bubbling and toothpick inserted into center of cake comes out clean, 40 to 50 minutes. Let cool in skillet on wire rack for 10 minutes. To serve, place an inverted plate on top of skillet and carefully flip skillet over. Remove cake from skillet and serve warm.

Carrot-Apple Layer Cake With Cream Cheese Frosting

A classic celebration cake is updated with grated apple in the rich batter. Choose classic or Brown Sugar-Cream Cheese Frosting to finish.

PREP 15 minutes
BAKE 25 to 30 minutes
MAKES three, 9-inch layers

INGREDIENTS

- 2 cups all-purpose flour
- 1½ cups granulated sugar
- ½ cup firmly packed light brown sugar
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground allspice
- 1 teaspoon kosher salt
- 4 large eggs
- ¾ cup canola or safflower oil
- ¾ cup sour cream
- 4 medium carrots, peeled and grated (about 2 cups)
- 1 large apple, peeled, cored and grated (about ¾ cup)
- 1 cup chopped walnuts (optional)
- \+ Cream Cheese or Brown Sugar-Cream Cheese Frosting (page 90)

INSTRUCTIONS

1 Preheat oven to 350 F. Coat three 9-inch round cake pans with nonstick cooking spray and line with parchment paper.

2 In a large bowl, whisk together flour, sugars, baking soda, cinnamon, allspice and salt.

TIP

You can omit the walnuts for a nut-free cake.

Carrot-Apple Layer Cake With Cream Cheese Frosting

3 In a large measuring cup or medium bowl, whisk together eggs, oil and sour cream. Using an electric mixer, beat wet ingredients into flour mixture on medium speed just until combined, 1 minute. Using a rubber spatula, fold in carrots, apple and walnuts, if using. Divide batter evenly among prepared pans, using an offset spatula to spread it evenly.

4 Bake until toothpick inserted into center of cake comes out clean, 25 to 30 minutes. Cool in pans on wire racks for 15 minutes, then transfer cakes directly to racks to cool completely. Remove and discard parchment. Using a serrated knife, carefully cut the domed top horizontally off each cake so the tops are flat.

5 While the cakes cool, make the frosting.

6 To assemble the cake, place one cake layer on a large plate or serving platter. Cut 4 strips of parchment paper, each about 8 inches long, and place them underneath the edges of the cake leaving 2 inches sticking out. Using an offset spatula, spread a quarter of frosting evenly over top of cake. Place second layer on top. Spread a quarter of frosting evenly over top. Place third layer gently on top, spreading the remaining frosting evenly over top and sides of cake. Using a dough scraper or large offset spatula, smooth top and sides of cake, removing some of the icing to create a semi-naked effect. Remove parchment strips and serve.

Glazed Apple-Cinnamon Cake

Glazed Apple-Cinnamon Cake

Any of the irresistible glazes on page 91 will be the perfect finish to this flavorful indulgence.

PREP 15 minutes
BAKE 70 to 80 minutes
MAKES 10 to 12 servings

INGREDIENTS

- 3 cups all-purpose flour, plus more for dusting
- 1½ tablespoons ground cinnamon
- 1½ teaspoons baking soda
- 1 teaspoon kosher salt
- ½ cup canola or safflower oil
- 3 large eggs
- 1½ cups sugar
- 2 teaspoons vanilla extract
- 1 cup sour cream
- ½ cup apple cider
- 2 large apples, peeled, cored and diced
- \+ Choice of glaze (page 91)

INSTRUCTIONS

1 Preheat oven to 350 F. Coat a 10-inch Bundt pan with nonstick cooking spray and lightly dust with flour.

2 In a medium bowl, whisk together flour, cinnamon, baking soda and salt.

3 In a large bowl, using an electric mixer, beat oil, eggs, sugar and vanilla together on medium speed until light and fluffy, about 2 minutes. Add half the flour mixture and beat on low speed just until combined. Add the sour cream and apple cider and beat until combined. Add the remaining flour mixture and beat until smooth. Using a rubber spatula, fold in the apples. Pour batter into prepared pan.

4 Bake until a toothpick inserted in the center of the cake comes out clean, 70 to 80 minutes. Cool in pan on wire rack for 30 minutes, then transfer cake to rack to cool completely.

5 While the cake is cooling, make the glaze. Pour glaze evenly over cake, letting it drip down the sides.

Apple Cider Cupcakes With Cinnamon Frosting

These doughnuts in cupcake form get an extra hit of cinnamon goodness in their decadent frosting.

PREP 20 minutes
BAKE 20 to 25 minutes
MAKES 6 cupcakes

INGREDIENTS

- 2 cups unsweetened apple cider
- 6 large egg yolks, at room temperature
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- ⅔ cup granulated sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- ½ cup (1 stick) unsalted butter, at room temperature
- \+ Cinnamon Frosting (page 90)

INSTRUCTIONS

1 Preheat oven to 350 F. Line 6 standard muffin cups with paper or foil liners.

2 In a small saucepan set over medium-high heat on the stovetop, bring apple cider to a boil. Cook until cider is reduced by half, about 5 minutes. Cover, cool to room temperature and set aside.

3 In a small bowl, whisk together egg yolks, vanilla and cooled apple cider until combined.

4 In the bowl of a stand mixer fitted with the paddle attachment, beat flour, sugar, cinnamon, baking powder, baking soda and salt on low speed until combined. Add butter and half the egg mixture and beat on low speed until flour is moistened. Increase speed to medium and beat until well combined, about 1 minute. Reduce speed to low and slowly add remaining egg mixture. Increase speed to medium and beat until smooth, scraping down the sides of the bowl as needed, about 1 minute.

5 Using an ice cream scoop, divide batter evenly among prepared muffin cups, making sure each is no more than three-quarters full.

6 Bake until golden brown and a toothpick inserted into the center of a cupcake comes out clean, 20 to 25 minutes. Let cool in pan on wire rack for 5 minutes, then transfer directly to rack to cool completely.

7 While the cupcakes cool, make the frosting. Using a pastry bag fitted with a star tip, or an offset spatula or butter knife, top the cupcakes with frosting.

Apple-Cinnamon Cupcakes With Maple Frosting

Combine three favorite morning flavors—apple, cinnamon and maple—to create these party-worthy treats.

PREP 15 minutes
BAKE 20 to 25 minutes
MAKES 18 cupcakes

INGREDIENTS

- 2 medium apples, peeled, cored and diced (about 2¼ cups)
- 1 tablespoon lemon juice
- 1½ teaspoons ground cinnamon
- ¼ teaspoon ground nutmeg
- 2 cups all-purpose flour
- 1 cup sugar
- 1 tablespoon baking powder
- 1 teaspoon kosher salt
- ½ cup (1 stick) unsalted butter, melted
- ¼ cup canola or safflower oil
- 2 large eggs
- ¾ cup whole milk
- 2 teaspoons vanilla extract
- + Maple Frosting (page 90)
- + Sprinkles, for decorating (optional)

INSTRUCTIONS

1 Preheat oven to 350 F. Line 18 standard muffin cups with paper or foil liners.

2 In a medium bowl, toss together apples, lemon juice, cinnamon and nutmeg until combined. Set aside.

3 In a large bowl, whisk together flour, sugar, baking powder and salt until combined.

4 In another large bowl, whisk together butter, oil and eggs until combined. Add milk and vanilla and whisk until combined. Slowly add flour mixture to wet ingredients and stir with a rubber spatula just until combined. Fold in apple mixture.

5 Using an ice cream scoop, transfer batter to prepared muffin cups, making sure each is no more than two-thirds full.

6 Bake until toothpick inserted into center of a cupcake comes out clean and tops are golden brown, 20 to 25 minutes. Let cool in pan on wire rack for 10 minutes, then transfer directly to wire rack to cool completely.

7 While the cupcakes cool, make the frosting. Using a pastry bag fitted with a star tip, or an offset spatula, top the cupcakes with frosting and decorate with sprinkles, as desired.

Apple-Cinnamon Cupcakes With Maple Frosting

Classic Apple Bundt Cake

Choose your favorite pourable glaze for this classic cake—anything from classic Vanilla Glaze (page 91) to unexpected Boozy Glaze (page 91) will be the perfect finishing touch.

PREP 15 minutes
BAKE 70 to 80 minutes
MAKES 8 to 10 servings

INGREDIENTS

- 3 cups all-purpose flour, plus more for dusting
- 1 tablespoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 1 cup canola or safflower oil
- 3 large eggs
- 1½ cups sugar
- 1 teaspoon vanilla extract
- 4 large apples, peeled, cored, and cut into ½-inch pieces (about 3 cups)
- \+ Choice of glaze (page 91)

INSTRUCTIONS

1 Preheat oven to 350 F. Coat a 10-inch Bundt pan with nonstick cooking spray and lightly dust with flour.

2 In a medium bowl, whisk together flour, cinnamon, nutmeg, cloves, baking soda and salt.

3 In a large bowl, using an electric mixer, beat oil, eggs, sugar and vanilla together on medium speed until combined. Add flour mixture and beat on low speed just until combined. Using a rubber spatula, fold in the apples. Pour batter into prepared pan.

4 Bake until a toothpick inserted in the center of the cake comes out clean, 70 to 80 minutes. Cool in pan on wire rack for 30 minutes, then transfer cake to rack to cool completely.

5 While the cake is cooling, make the glaze. Pour glaze evenly over cake, letting it drip down the sides.

Classic Apple Bundt Cake

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TIP
Mix glaze in a glass measuring cup for easy pouring.

Easy Apple Snack Cake With Pecan Streusel

This simple treat is perfect for any time of day. Omit the pecans if you prefer a nut-free option.

PREP 20 minutes
BAKE 40 to 50 minutes
MAKES 24 squares

INGREDIENTS

For the cake

- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- ½ teaspoon kosher salt
- ½ cup (1 stick) unsalted butter, at room temperature
- 1½ cups granulated sugar
- 2 large eggs
- ¾ cup unsweetened applesauce
- ½ cup sour cream
- 1 teaspoon vanilla extract
- 1 large apple, peeled, cored and grated (about ¾ cup)

For the topping

- 1 cup all-purpose flour
- ½ cup firmly packed light brown sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon kosher salt
- ½ cup (1 stick) unsalted butter, at room temperature and cut into cubes
- ½ cup pecans, finely chopped

INSTRUCTIONS

1 Preheat oven to 350 F. Coat a 9 x 13-inch baking pan with butter or nonstick cooking spray and line with parchment paper, letting the edges hang over sides of pan.

Easy Apple Snack Cake With Pecan Streusel

VARIATIONS

Nut-Free Apple Snack Cake

Omit the pecan streusel topping.

Fruity Apple Snack Cake

Fold 1½ cups raisins, dried cranberries, dried cherries, dried figs or a combination into the batter before pouring it into the prepared pan.

Glazed Apple Snack Cake

Drizzle your favorite glaze (page 91) over cooled cake, baked with or without the pecan streusel topping.

Apple-Walnut Snack Cake

Swap the pecans for walnuts in the streusel topping.

2 In a medium bowl, whisk together flour, baking soda, cinnamon, nutmeg, cloves and salt.

3 In a large bowl, using an electric mixer, beat butter and sugar together on medium-high speed until fluffy, about 2 minutes. Beat in eggs. Add half the flour mixture and beat on low speed just until combined. Add applesauce, sour cream and vanilla and beat until combined. Add remaining flour mixture and beat just until combined. Add grated apple and beat on low speed until combined. Pour batter into prepared pan and smooth with an offset spatula.

4 To make the topping, in a medium bowl, whisk together flour, brown sugar, cinnamon and salt. Using your fingers or a pastry blender, mix in the butter until large crumbs form. Add pecans and toss to combine. Sprinkle evenly over top of batter.

5 Bake, rotating halfway through, until toothpick inserted into center of cake comes out clean, 40 to 50 minutes. (Check cake after 30 minutes and if browning too quickly, tent with aluminum foil.) Cool in pan on wire rack for 15 minutes.

6 Using the parchment paper as handles, lift the cake from the pan. Slice into 24 squares and serve.

TIP

Choose apples that feel firm to the touch for the best flavor.

Pies, Tarts & Other Treats

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Cobblers, crisps and crumbles—oh my! Tuck into these classic and unexpected desserts where apples are the shining star.

Individual Apple Compote Tartlets

Rustic Apple Galette

This open-faced pie is best with sweet, in-season apples fresh from the farm. No need to peel them for this unfussy dessert.

PREP 15 minutes
CHILL 30 minutes
BAKE 40 to 50 minutes
MAKES 8 servings

INGREDIENTS

- 1 disk Galette Dough (page 95), thawed overnight in the refrigerator if frozen
- 2 large apples, cored and sliced ¼-inch thick
- 1 tablespoon unsalted butter, melted
- \+ Cinnamon Sugar (page 87), for sprinkling

INSTRUCTIONS

1 Let dough rest at room temperature for 10 minutes to soften slightly. Line a baking sheet with parchment paper.

2 Unwrap dough and place on a lightly floured work surface. Roll disk into a circle about 12 inches in diameter and ⅛-inch thick. If dough tears while rolling, gently press it together with your fingers. Loosely roll dough around rolling pin to transfer it to prepared baking sheet. Refrigerate for 30 minutes.

3 Preheat oven to 375 F. Keep dough on parchment-lined baking sheet.

4 Leaving a 2-inch border from the outer edge of the dough, arrange apple slices in a slightly overlapping ring. Working inward, arrange remaining slices in tightly overlapping circles, each smaller than the previous circle, until you reach the center of the dough. (Alternatively, mound apples in center of dough and spread them out evenly inside the border.) Fold the edge of the dough up and over the fruit, forming loose pleats. Brush melted butter over fruit and dough. Sprinkle about 2 tablespoons cinnamon sugar evenly over fruit.

5 Bake, rotating halfway through, until crust is deep golden brown, the fruit is soft and its edges are slightly browned, 40 to 50 minutes. Let cool on wire rack for at least 15 minutes.

Individual Apple Compote Tartlets

Use leftover apple or apple-blackberry compote for this open-faced version of an irresistible apple croissant.

PREP 10 minutes
CHILL 30 minutes
BAKE 25 to 30 minutes
MAKES 8 tartlets

INGREDIENTS

- 1 sheet store-bought frozen puff pastry, thawed overnight in the refrigerator
- 1 large egg beaten with 1 tablespoon water, for egg wash
- \+ Coarse sanding sugar, for sprinkling
- 1 cup Apple Compote (page 92) or Apple-Blackberry Compote (page 92)
- \+ Apple Cider Simple Syrup (page 87), for glazing or Cinnamon Sugar (page 87), for sprinkling

INSTRUCTIONS

1 Preheat oven to 425 F. Line a rimmed baking sheet with parchment paper.

2 On a lightly floured work surface, roll out dough to a 10 x 15-inch rectangle, then cut into 8 equal rectangles about 3½ by 4½ inches each. Transfer to prepared baking sheet. Score a ½-inch border inside each rectangle, being careful not to cut all the way through the dough. Prick inside area of pastry with a fork at ½-inch intervals. Refrigerate or freeze dough until firm, about 30 minutes.

3 Using a pastry brush, brush egg wash onto edges of dough and sprinkle with sanding sugar. Place 2 tablespoons compote inside border of each tart and spread into an even layer.

4 Reduce oven to 350 F and bake until crust is puffed and deep golden brown, 25 to 30 minutes.

5 Brush warm tartlets with syrup or sprinkle with cinnamon sugar. Let cool completely on wire rack.

Oatmeal-Apple-Cranberry-Coconut Cookies

Store cookies in an airtight container for up to one week.

PREP 15 minutes
BAKE 12 minutes per batch
MAKES 3 dozen cookies

INGREDIENTS

- 1½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon ground cinnamon
- ½ teaspoon kosher salt
- 1 cup (2 sticks) unsalted butter, at room temperature
- ¾ cup granulated sugar
- ¾ cup firmly packed light brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 2 cups old-fashioned rolled oats
- ½ cup dried apples, chopped
- 1 cup dried cranberries
- ½ cup sweetened, shredded coconut

INSTRUCTIONS

1 Preheat oven to 350 F. Line 3 baking sheets with parchment paper.

2 In a medium bowl, whisk together flour, baking soda, cinnamon and salt.

3 In a large bowl, using an electric mixer, beat butter and both sugars together on medium-high speed until light and fluffy, about 2 minutes. Scrape down the sides of the bowl with a rubber spatula. Add egg and vanilla and beat until combined. Add flour mixture and beat on low speed just until combined. Using a rubber spatula, fold in oats, apples, cranberries and coconut.

4 Drop dough by rounded tablespoons (or use an ice cream scoop 1½ inches in diameter) 2 inches apart on prepared baking sheets. Bake, one sheet at a time, until set and golden brown around the edges, about 12 minutes. (Refrigerate dough between batches, if it gets too soft, to prevent the cookies from spreading.) Cool on baking sheets for 1 to 2 minutes, then transfer cookies to wire cooling racks to cool completely.

VARIATIONS

Oatmeal-Apple-Toffee Cookies

Omit cranberries and coconut and fold ½ cup chopped toffee bits to the batter.

Oatmeal-Apple-Cherry-Chocolate Cookies

Omit cranberries and coconut and fold 1 cup dried cherries and ½ cup chopped dark chocolate to the batter.

Oatmeal-Apple-Raisin Cookies

Swap cranberries for the same amount of raisins, including or omitting the coconut as desired.

Oatmeal-Apple-Cranberry-Coconut Cookies

Individual Apple-Blueberry Crumbles

Adjust the amount of filling to fit the size of your ramekins—use about a ½ cup for 4-inch dishes or three-quarters cup for 4½-inch dishes.

PREP 15 minutes
BAKE 35 to 40 minutes
MAKES 8 servings

INGREDIENTS

For the topping

- ½ cup (1 stick) unsalted butter, melted, plus more for greasing
- ¾ cup all-purpose flour
- 1 cup old-fashioned rolled oats
- ½ cup firmly packed light brown sugar
- ¼ teaspoon kosher salt

For the filling

- ⅔ cup granulated sugar
- 2 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- ½ teaspoon ground allspice
- ¼ teaspoon kosher salt
- 2 large apples, peeled, cored and diced
- 6 ounces blueberries
- 2 teaspoons apple cider vinegar or fresh lemon juice
- \+ Crème fraîche, for serving (optional)

INSTRUCTIONS

1 Preheat oven to 350 F. Coat eight 4-inch ramekins with butter.

2 To make the topping, in a medium bowl, combine flour, oats, brown sugar, salt and the melted butter and stir until combined. Set aside.

3 To make the filling, in a large bowl, whisk together sugar, flour, cinnamon, allspice and salt. Add apples, blueberries and vinegar and toss gently to combine. Divide filling evenly among prepared ramekins, about ½ cup each. Pile topping evenly over filling, ensuring fruit is completely covered. Place ramekins on a rimmed baking sheet.

4 Bake until topping is deep golden brown and fruit juices are bubbling, 35 to 40 minutes. Cool slightly on wire rack.

5 Serve warm with a dollop of crème fraîche on top, if desired.

French Apple Crisp

Tart apples, such as Granny Smith, are the best match for the sweet filling and topping.

PREP 15 minutes
BAKE 35 to 40 minutes
MAKES 8 to 10 servings

INGREDIENTS

- **2 tablespoons cold unsalted butter, cut into very small cubes**

For the topping

- **1 cup all-purpose flour**
- **½ cup firmly packed light brown sugar**
- **¼ teaspoon kosher salt**
- **½ cup (1 stick) cold unsalted butter, cut into small cubes**

For the filling

- **⅔ cup granulated sugar**
- **2 tablespoons all-purpose flour**
- **½ teaspoon ground cinnamon**
- **1½ pounds tart apples, cored and sliced ½-inch thick**
- **+ Ice cream, for serving (optional)**

INSTRUCTIONS

1 Preheat oven to 400 F. Sprinkle the 2 tablespoons cubed butter evenly over bottom of a 9-inch pie dish.

2 To make the topping, in a medium bowl, combine flour, brown sugar, salt and butter and mix with a pastry blender or fork until crumbs form and topping comes together if pressed gently with your hands. Set aside.

3 To make the filling, in a large bowl, whisk together sugar, flour and cinnamon. Add apples and toss gently to combine. Pour into prepared pie dish and spread evenly. Sprinkle topping evenly over apples, ensuring they are all covered.

4 Bake 20 minutes, then reduce oven temperature to 350 F and continue baking until topping is deep golden brown and fruit juices are bubbling, 15 to 20 minutes longer. Cool on wire rack.

5 Serve with ice cream alongside, if desired.

Oatmeal-Raisin Sandwich Cookies With Homemade Apple Butter

Oatmeal-Raisin Sandwich Cookies With Homemade Apple Butter

Chill the apple butter ahead of time for easy assembly.

PREP 15 minutes
BAKE 12 minutes per batch
MAKES 18 sandwich cookies

INGREDIENTS

- 1½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon ground cinnamon
- ½ teaspoon kosher salt
- 1 cup (2 sticks) unsalted butter, at room temperature
- ¾ cup granulated sugar
- ¾ cup firmly packed light brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 2 cups old-fashioned rolled oats
- 1½ cups raisins
- \+ Homemade Apple Butter (page 89) or store-bought, chilled

INSTRUCTIONS

1 Preheat oven to 350 F. Line 3 baking sheets with parchment paper.

2 In a medium bowl, whisk together flour, baking soda, cinnamon and salt.

3 In a large bowl, using an electric mixer, beat butter and both sugars together on medium-high speed until light and fluffy, about 2 minutes. Scrape down the sides of the bowl with a rubber spatula. Add egg and vanilla and beat until combined. Add flour mixture and beat on low speed just until combined. Using a rubber spatula, fold in raisins.

4 Drop dough by rounded tablespoons (or use an ice cream scoop 1½ inches in diameter) 2 inches apart on prepared baking sheets. Bake, one sheet at a time, until set and golden brown around the edges, about 12 minutes. (Refrigerate dough between batches, if it gets too soft, to prevent the cookies from spreading.) Cool on baking sheets for 1 to 2 minutes, then transfer cookies to wire cooling racks to cool completely.

5 To assemble, place about 1 tablespoon apple butter on the flat side of one cookie and top with another cookie, flat side down. Repeat to fill remaining cookies.

Classic Apple Pie

Nothing beats this all-American dessert. Be sure to chill the pie dough and pie as directed to prevent the butter from melting.

PREP 20 minutes
CHILL 35 minutes
BAKE 55 to 65 minutes
MAKES 8 servings

INGREDIENTS

- 2 disks Pie Dough (page 95)
- 2½ pounds apples, mix of tart and sweet, peeled, cored and sliced ¾-inch thick
- ½ cup firmly packed light brown sugar
- ¼ cup all-purpose flour
- 1 tablespoon apple cider vinegar
- ½ teaspoon ground cinnamon
- ½ teaspoon ground allspice
- ½ teaspoon kosher salt
- 1 tablespoon unsalted butter, cut into small pieces
- 1 large egg beaten with 1 tablespoon water, for egg wash
- \+ Coarse sanding sugar, for sprinkling
- \+ Whipped Cream (page 87) or ice cream, for serving (optional)

INSTRUCTIONS

1 Prepare and chill pie dough as directed.

2 On a well-floured work surface, roll out one disk of dough to a circle about 12 inches in diameter and

Classic Apple Pie

⅛-inch thick. Transfer to a 9-inch pie pan, leaving a 1-inch overhang. Freeze for 15 minutes.

3 Roll out the second disk to the same dimensions. Transfer to a baking sheet lined with parchment paper and refrigerate until ready to use.

4 In a large bowl, toss together apples, brown sugar, flour, vinegar, cinnamon, allspice and salt until combined. Pour filling into chilled pie shell and dot mixture with butter. Gently place second dough disk over pie filling. Using scissors, trim both disks, leaving a ½-inch overhang. Tuck top piece under bottom piece and crimp edges as desired. Using a small, sharp knife, cut a few slits in the center of the dough. Freeze entire pie for 20 minutes.

5 While pie is chilling, preheat oven to 425 F.

6 Brush pie with egg wash and sprinkle with coarse sanding sugar. Place pie on parchment-lined baking sheet.

7 Bake for 15 minutes. Reduce oven to 350 F and continue baking until crust is golden brown and apple juices are bubbling, 40 to 50 minutes longer. Cool in pan on wire rack completely.

8 Serve with whipped cream or ice cream alongside, if desired.

Cinnamon-Apple Cobbler

When in-season apples abound, transform them into a gooey, sweet and biscuit-y cobbler.

PREP 15 minutes
BAKE 40 to 50 minutes
MAKES 8 to 10 servings

INGREDIENTS

For the filling

- 2 tablespoons unsalted butter, cut into cubes, plus more for greasing
- 3½ pounds apples, mix of tart and sweet, peeled, cored and sliced ½-inch thick
- ½ cup firmly packed light brown sugar
- 1 tablespoon lemon juice
- 2 teaspoons ground cinnamon

For the topping

- 2 cups all-purpose flour
- 1 tablespoon granulated sugar
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- 1 cup buttermilk
- ½ cup (1 stick) unsalted butter, melted and cooled
- \+ Cinnamon Sugar (page 87), for sprinkling
- \+ Whipped Cream (page 87) or ice cream, for serving (optional)

INSTRUCTIONS

1 Preheat oven to 350 F. Grease a 9 x 13-inch baking dish with butter.

2 In a large bowl, combine apples, brown sugar, lemon juice and cinnamon and toss well to coat. Pour filling into prepared baking dish and spread apples into an even layer. Scatter butter cubes on top and set aside.

3 In another large bowl, whisk together flour, sugar, baking powder, baking soda and salt. Add buttermilk and melted butter and stir gently with a rubber spatula just until combined. Using an ice cream scoop, drop batter evenly over apples and gently press down with your fingers to create an even layer. Sprinkle dough with cinnamon sugar.

4 Bake until topping is golden and apple juices are bubbling, 40 to 50 minutes. Cool slightly in pan on wire rack. Serve warm with whipped cream or ice cream alongside, if desired.

Apple Puff Pastry Tart

Use three different colors of apples to create an ombre effect for this quick dessert.

PREP 15 minutes
CHILL 30 minutes
BAKE 22 to 25 minutes
MAKES 8 servings

INGREDIENTS

- 1 sheet store-bought frozen puff pastry, thawed overnight in the refrigerator
- 3 large apples, cored and sliced ¼-inch thick
- 2 tablespoons sugar
- 1 large egg beaten with 1 tablespoon water, for egg wash
- ¼ cup apricot jam

INSTRUCTIONS

1 Preheat oven to 400 F. Line a rimmed baking sheet with parchment paper.

2 On a lightly floured work surface, roll out dough to a 10 x 15-inch rectangle. Transfer to prepared baking sheet. Score a 1-inch border inside the rectangle, being careful not to cut all the way through the dough. Prick inside area of pastry with a fork at ½-inch intervals. Freeze dough until firm, about 30 minutes.

3 Arrange apple slices in slightly overlapping rows inside the border of the pastry, then sprinkle them with sugar. (If creating an ombre pattern, start with the greenest apple at one end of the pastry, gradually working toward the reddest apple at the other end.)

4 Using a pastry brush, brush egg wash onto edges of dough (you won't use all of it). Bake on bottom rack of oven until pastry is puffed and golden and apples are cooked through, 22 to 25 minutes. Cool on wire rack.

5 Warm jam in a small saucepan over medium heat on the stovetop just until melted. Brush jam over apples (you won't use all of it). Cut tart into pieces and serve warm or at room temperature.

Cinnamon-Apple Tartlets

Cinnamon-Apple Tartlets

Use mini tart pans with removable bottoms for these tiny treats.

PREP 15 minutes
BAKE 40 to 50 minutes
MAKES 8 tartlets

INGREDIENTS

- \+ No-Roll Tart Dough (page 95), prepared for mini tart pans
- ⅓ cup granulated sugar
- 1 tablespoon all-purpose flour
- 1 teaspoon ground cinnamon
- \+ Pinch of ground cloves
- 4 large apples, cored and sliced ¼-inch thick
- \+ Confectioners' sugar, for dusting (optional)
- \+ Whipped Cream (page 87) or ice cream, for serving (optional)

INSTRUCTIONS

1 Preheat oven to 400 F. Line rimmed baking sheet with parchment paper.

2 Prepare tart dough as directed for 4-inch tart pans.

3 In a medium bowl, whisk together granulated sugar, flour, cinnamon and cloves. Add apples and gently toss to combine. Arrange apple slices in a row in a prepared tartlet shell, slightly overlapping the slices. Repeat to fill remaining tartlet shells. Place tart pans on baking sheet.

4 Bake until crust is golden brown, apples are soft and their juices are bubbling, 40 to 50 minutes. Cool in tart pans on wire rack completely.

5 Remove tart pans and transfer tartlets to a serving plate. Dust with confectioners' sugar, if using, and serve with whipped cream or ice cream alongside, if desired.

Ice Cream Sundae

Anything goes with this showstopping dessert that marries the classic combo of sweet, soft apples with classic vanilla ice cream.

PREP 5 minutes
MAKES 4 servings

INGREDIENTS

- 1 pint vanilla ice cream, or flavor of choice
- 1 cup Apple Compote (page 92) or Apple-Blackberry Compote (page 92), warmed (see TIP)
- \+ Salted Caramel Sauce (page 89)
- ½ cup crystallized ginger, finely chopped (optional)

INSTRUCTIONS

Divide ice cream evenly among 4 ice cream sundae or other tall, clear glasses. Top each with ¼ cup compote. Drizzle with caramel sauce and sprinkle with ginger, if desired.

Apple-Cherry-Quinoa Bars

Use puffed quinoa (also called quinoa puffs or quinoa pop) to pack an extra protein punch into these gluten-free, dairy-free snack bars.

PREP 10 minutes
BAKE 15 to 20 minutes
MAKES 8 to 10 bars

INGREDIENTS

- 1½ cups old-fashioned rolled oats
- ½ cup puffed quinoa (see note)
- ½ cup dried apples, chopped
- ½ cup dried cherries, chopped
- ¼ cup honey

Ice Cream Sundae

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TIP

Warm compote in a small saucepan set over low heat on the stovetop for about 5 minutes, or in a heatproof bowl in the microwave for 30 seconds to 1 minute.

½ teaspoon ground cinnamon
2 large egg whites
¼ teaspoon kosher salt

INSTRUCTIONS

1 Preheat oven to 350 F. Coat an 8 x 8-inch baking pan with nonstick cooking spray and line with parchment paper, letting the edges hang over edge of pan.

2 In a large bowl, stir together oats, quinoa, apples, cherries, honey and cinnamon.

3 In a small bowl, whisk egg whites with salt until foamy. Pour over cookie mixture and stir to combine, making sure honey is evenly distributed. Pour into prepared pan and smooth into an even layer.

4 Bake until golden brown, 15 to 20 minutes. Let cool completely in pan on wire rack. Using the parchment paper as handles, transfer to a cutting board and slice into bars.

NOTE Puffed quinoa, also known as quinoa puffs or quinoa pop, is available at health food stores and online. Use any extra atop yogurt or add it to cereal.

Apple-Cherry-Quinoa Bars

Apple Hand Pies

Wrapping cooked, spiced apples in pie dough creates the perfect addition to any lunchbox or afternoon picnic.

PREP 20 minutes
CHILL 20 minutes
BAKE 25 to 30 minutes
MAKES 6 hand pies

INGREDIENTS

- 2 disks Pie Dough (page 95)

For the filling

- 2 tablespoons unsalted butter
- 2 large apples, peeled, cored and chopped
- ⅓ cup firmly packed light brown sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground ginger
- ¼ teaspoon kosher salt
- 1 tablespoon cornstarch
- 1 tablespoon cold water
- \+ 1 large egg beaten with 1 tablespoon water, for egg wash
- \+ Coarse sanding sugar, for sprinkling

INSTRUCTIONS

1 Prepare and chill the pie dough as directed.

2 In a large saucepan set over medium heat on the stovetop, melt the butter. Add apples and stir to coat. Add brown sugar, cinnamon, nutmeg, ginger and salt and stir to combine. Cook, stirring occasionally, until apples start to soften and juices are very bubbly, about 5 minutes.

3 In a small bowl, mix cornstarch and water to create a slurry. Add slurry to caramel sauce and stir well to combine. Cook until sauce begins to thicken and coat apples, 1 minute. Remove from heat and let cool to room temperature.

4 Line 2 baking sheets with parchment paper. On a well-floured work surface, roll out 1 disk of dough to a circle about 12 inches in diameter and ⅛-inch thick. Using a 4½-inch round cutter, cut 4 circles out of the dough. (Alternatively, use a small, sharp knife to trace around the top of a large glass and cut circles out of the dough.) Transfer to a prepared baking sheet. Gently re-roll scraps to cut out 2 more circles and transfer to baking sheet. Repeat to cut 6 circles out of the second disk of dough and transfer to second prepared baking sheet.

5 Place 2 heaping tablespoons of filling in the center of 6 of the circles, leaving a ½-inch border all around. Moisten edge of dough with water. Place an unfilled circle on top of fruit mixture, then press dough edges together gently to seal dough. Use tines of a fork to crimp edge closed. Repeat to fill remaining circles and transfer to baking sheets. Freeze until firm, about 20 minutes.

6 While pies are chilling, preheat oven to 350 F.

7 Brush hand pies with egg wash and sprinkle with sanding sugar.

8 Bake until golden brown, 25 to 30 minutes. Cool on baking sheet on wire rack for at least 15 minutes. Serve warm or at room temperature.

VARIATION

Mini Apple Hand Pies

To create 12 mini hand pies, place 1 tablespoon filling on top half of each circle, leaving a ½-inch border at the top. Moisten top edge of dough with water. Fold bottom half of dough over filling, press edges firmly together to seal dough into half-moon shapes. Use tines of a fork to crimp edges closed. Chill and bake pies as directed above.

Lattice-Top Apple Pie

To create a lattice crust, follow the step-by-step photo instructions on page 96.

PREP 30 minutes
CHILL 35 minutes
BAKE 55 to 65 minutes
MAKES 8 servings

INGREDIENTS

- 2 disks Pie Dough (page 95)
- 2½ pounds apples, mix of tart and sweet, peeled, cored and sliced ¾-inch thick
- ½ cup crystallized ginger, chopped
- ½ cup firmly packed light brown sugar
- ¼ cup all-purpose flour
- 1 tablespoon apple cider vinegar
- ½ teaspoon ground cinnamon
- ½ teaspoon ground allspice
- ½ teaspoon kosher salt
- 1 tablespoon unsalted butter, cut into small pieces
- 1 large egg beaten with 1 tablespoon water, for egg wash
- \+ Coarse sanding sugar, for sprinkling
- \+ Whipped Cream (page 87) or ice cream, for serving (optional)

INSTRUCTIONS

1 Prepare and chill the pie dough as directed.

2 On a well-floured work surface, roll out one disk of dough to a circle about 12 inches in diameter and ⅛-inch thick. Transfer to a 9-inch pie pan, leaving a 1-inch overhang. Freeze for 15 minutes.

3 Roll out the second disk to the same dimensions. Cut an even number of strips, each about 1-inch wide, from the dough circle. Transfer to a baking sheet lined with parchment paper and refrigerate until ready to use.

4 While the dough is chilling, prepare the filling. In a large bowl, toss together apples, ginger, brown sugar, flour, vinegar, cinnamon, allspice and salt until combined. Pour filling into chilled pie shell and dot mixture with butter.

5 To create a lattice crust, starting in the center, lay half the strips vertically and evenly spaced across the pie. Working from the top half of the pie, fold back the odd-numbered strips halfway, then lay a horizontal strip across the center of the pie, over the even-numbered strips. Unfold the odd-numbered strips, then fold back the even-numbered strips just until they reach the horizontal strip. Lay another horizontal strip across the pie, above the center strip. Repeat the process of folding and unfolding the vertical strips of dough, alternating odd- and even-numbered strips. Space the strips evenly as you go. Repeat the same process, working from the bottom half of the pie, until the pie is covered evenly. Once all the strips are in place, trim any excess dough with scissors or a sharp knife, then tuck the ends of each strip underneath itself so the edges of the crust line up with the outer rim of the pie plate. Crimp edges as desired. Freeze entire pie for 20 minutes.

6 While pie is chilling, preheat oven to 425 F.

7 Brush pie with egg wash and sprinkle with sanding sugar. Place pie on parchment-lined baking sheet.

8 Bake for 15 minutes. Reduce oven to 350 F and continue baking until crust is golden brown and apple juices are bubbling, 40 to 50 minutes longer. Cool in pan on wire rack completely.

9 Serve with whipped cream or ice cream alongside, if desired.

Caramel Apple Crumb Pie

VARIATION

Salted Caramel Apple Crumb Pie

For a salted caramel apple crumb pie, increase salt in filling to 2 teaspoons and use salted butter for both the filling and topping. Drizzle with Salted Caramel Sauce (page 89), if desired.

Caramel Apple Crumb Pie

Caramel fans will rejoice with these two versions of apple crumb pie—classic and salted caramel.

PREP 15 minutes
CHILL 15 minutes
BAKE 50 to 60 minutes
MAKES 8 servings

INGREDIENTS

- 1 disk Pie Dough (page 95)

For the filling

- 2 tablespoons unsalted butter
- 3 pounds apples, mix of tart and sweet, peeled, cored and sliced ½-inch thick
- 1 cup firmly packed light brown sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon ground allspice
- ½ teaspoon ground nutmeg
- ½ teaspoon kosher salt
- 2 tablespoons cornstarch
- 2 tablespoons cold water

For the topping

- ¾ cup all-purpose flour
- ½ cup firmly packed light brown sugar
- ½ teaspoon ground cinnamon
- ½ teaspoon kosher salt
- 6 tablespoons unsalted butter, at room temperature, cut into small pieces
- 1 tablespoon granulated sugar
- 1 large egg beaten with 1 tablespoon water, for egg wash
- \+ Whipped Cream (page 87) or ice cream, for serving (optional)

INSTRUCTIONS

1 Prepare and chill the pie dough as directed.

2 On a well-floured work surface, roll out dough to a circle about 12 inches in diameter and ⅛-inch thick. Transfer to a 9-inch pie pan and crimp edges as desired. Freeze for 15 minutes.

3 While pie is chilling, preheat oven to 375 F.

4 In a large saucepan pan set over medium heat on the stovetop, melt the butter. Add apples and stir to coat. Add brown sugar, cinnamon, allspice, nutmeg and salt and stir to coat. Cook, stirring occasionally, until sugar has caramelized and apples start to soften, about 5 minutes. In a small bowl, mix cornstarch and water to create a slurry. Add slurry to caramel sauce and stir well to combine. Cook until sauce begins to thicken and coat apples, 1 minute. Remove from heat and set aside to cool slightly.

5 To make the crumb topping, in a medium bowl, whisk together flour, brown sugar, cinnamon and salt. Add butter and cut it into flour mixture with your fingers or a fork until mixture comes together into thick crumbs.

6 Sprinkle granulated sugar evenly over pie crust. Pour apples and sauce into prepared pie shell and sprinkle topping evenly on top. Brush crust with egg wash and place pie on a parchment-lined baking sheet.

7 Bake until topping is golden brown and apple juices are bubbling, 50 to 60 minutes. (Check pie after 30 minutes and if topping is browning too quickly, tent with aluminum foil.) Cool in pan on wire rack.

8 Serve with whipped cream or ice cream alongside, if desired.

Easy Apple Tart

No need to pre-bake the crust for this simple, elegant dessert.

PREP 15 minutes
BAKE 1 hour
MAKES 8 servings

INGREDIENTS

+ No-Roll Tart Dough (page 95)
⅓ cup granulated sugar
2 tablespoons all-purpose flour
½ teaspoon ground cinnamon
+ Pinch of ground nutmeg
4 large apples, cored and sliced ¼-inch thick
+ Confectioners' sugar, for dusting (optional)
+ Whipped Cream (page 87) or ice cream, for serving (optional)

INSTRUCTIONS

1 Preheat oven to 400 F. Have a baking sheet ready.

2 Prepare tart dough as directed for a 9-inch tart pan.

3 In a medium bowl, whisk together granulated sugar, flour, cinnamon and nutmeg. Add apples and gently toss to combine. Beginning with the outer edge, arrange apples in a slightly overlapping ring in prepared tart shell. Working inward, arrange the remaining slices in tightly overlapping rings, each smaller than the previous, until you reach the center of the dough. Place tart on baking sheet lined with parchment paper.

4 Bake until crust is golden brown, apples are soft and their juices are bubbling, about 1 hour. (Check apples after 40 minutes and tent pan with aluminum foil if they are starting to burn.) Cool in pan on wire rack completely.

5 Remove tart from pan and transfer to a serving plate. Dust with confectioners' sugar, if using, and serve with whipped cream or ice cream alongside, if desired.

Easy Apple Tart

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TIP

Rainbow carrots add a fun pop of color to this salad. If you can't find them, orange carrots work just fine.

Carrot, Apple & Fennel Salad, page 70

Savory Dishes

-x-x-x-x-

These super flavorful salads, soups, sides and main dishes highlight this versatile fruit.

Kale Salad With Apple, Cranberries & Goat Cheese

Kale Salad With Apple, Cranberries & Goat Cheese

Let the kale absorb the dressing for at least 5 minutes to soften the leaves.

PREP 10 minutes
MAKES 4 servings

INGREDIENTS

For the salad

- 1 head Tuscan kale, stemmed and cut into 1-inch-wide ribbons
- 1 red-skinned apple, cored and thinly sliced
- ½ cup dried cranberries
- ½ cup crumbled goat cheese

For the apple cider dressing

- ¼ cup apple cider vinegar
- 2 tablespoons honey
- ½ cup extra virgin olive oil
- \+ Kosher salt

INSTRUCTIONS

1 In a large bowl, combine kale, apple, cranberries and goat cheese.

2 To make the dressing, combine vinegar, honey, olive oil and a generous pinch of salt in a small mason jar, close the top and shake until all the ingredients are well mixed. (Alternatively, combine all the ingredients in a small bowl or measuring cup and whisk until combined.) Taste and add more salt, if needed.

3 Pour dressing over salad and toss well to coat. Let sit for 5 minutes before serving.

Carrot, Apple & Fennel Salad

Shave carrots into ribbons for this showstopping salad. Fennel balances the sweetness of the other ingredients.

PREP 10 minutes
MAKES 4 servings

INGREDIENTS

For the salad

- ½ pound (about 4 large) rainbow carrots, peeled
- 1 head red or green leaf lettuce leaves, torn or roughly chopped
- 1 large apple, cored and thinly sliced
- ½ bulb of fennel, cored and thinly sliced

For the citrus dressing

- ¼ cup fresh lemon juice
- 2 tablespoons Champagne or white wine vinegar
- 1 tablespoon Dijon mustard
- 1 teaspoon kosher salt
- ½ teaspoon sugar
- ¼ teaspoon black pepper
- ½ cup extra virgin olive oil

INSTRUCTIONS

1 To shape carrots into ribbons, hold top end of carrot with one hand and use a vegetable peeler to "peel" thin strips off the carrot. Rotate the carrot to peel it evenly and stop peeling when the center of the carrot becomes too thin to hold steadily. Place ribbon strips in a bowl or on a plate. Repeat with the remaining carrots.

2 Divide lettuce evenly among 4 salad bowls. Top with carrot ribbons, apple slices and fennel.

3 To make the dressing, in a large measuring cup, whisk together lemon juice, Champagne vinegar, mustard, salt, sugar and pepper. Gradually add olive oil and whisk constantly until combined. Taste and adjust seasoning, if needed.

4 Serve kale salad with citrus dressing, with extra alongside.

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TIP

For a quick weeknight meal, use prepared butternut squash chunks available in the produce aisle of the grocery store.

Butternut Squash & Apple Soup

Butternut squash and apples are the perfect fall partnership. Freeze soup leftovers in an airtight container for up to three months.

PREP 10 minutes
COOK 45 minutes
MAKES 4 to 6 servings

INGREDIENTS

- 1 tablespoon olive oil
- 1 large leek, white and pale green parts only, halved lengthwise and sliced
- 2 cloves garlic, minced
- 2 tablespoons chopped fresh sage
- ½ teaspoon ground nutmeg
- 4 pounds butternut squash, peeled, seeded and cut into 2-inch pieces, or 2½ pounds prepared butternut squash chunks
- 1 pound tart apples, peeled, cored and quartered
- 1 cup hard cider
- 4 cups chicken or vegetable stock
- \+ Kosher salt and black pepper
- \+ Toasted pumpkin seeds for garnish, if desired
- \+ Toasted country bread, for serving

INSTRUCTIONS

1 In a large pot or Dutch oven set over medium heat on the stovetop, heat the oil. Add leek and cook, stirring occasionally, until softened, about 5 minutes. Add garlic, sage and nutmeg and cook until fragrant, about 1 minute. Add squash and apples and cook until they start to soften, about 5 minutes. Add cider and cook until almost completely absorbed, about 2 minutes. Add stock, 2 teaspoons salt and ½ teaspoon pepper and stir to combine. Bring to a boil, then reduce heat to low and cook, partially covered, until apples and squash are soft (you should be able to easily pierce them with a fork), 20 to 30 minutes.

2 Using an immersion blender, purée soup until smooth. (Alternatively, transfer soup in batches to a blender and blend until smooth.) Taste and add more salt and pepper, if needed. Ladle soup into bowls, garnish with seeds, if desired, and serve with bread alongside.

-X-X-X-X-

TIP

For a main course, add slices of grilled chicken or serve alongside Seared Pork Chops With Apple Slaw (page 74).

Mango & Apple Salad

Mango & Apple Salad

Nuoc cham is a popular Vietnamese dipping sauce. Used here, it melds the flavors of tart apples, sweet mango and succulent tomatoes into a refreshing salad.

PREP 10 minutes
MAKES 2 servings

INGREDIENTS

For the salad

- 2 tart apples, cored and grated
- 1 mango, peeled, pitted and cut into 1-inch pieces
- 10 cherry tomatoes, halved
- 2 tablespoons chopped peanuts

For the nuoc cham dressing

- ¼ cup warm water
- 3 tablespoons fresh lime juice
- 1 tablespoon sugar
- 2 teaspoons rice vinegar
- 3 tablespoons fish sauce
- 1 or 2 red Thai or small serrano chiles, seeded, if desired, and thinly sliced
- 1 clove garlic, grated or minced

INSTRUCTIONS

1 In a large bowl, combine apples, mango and tomatoes.

2 To make the dressing, in a small bowl, stir together water, lime juice, sugar and vinegar. Add fish sauce, chiles, if desired, and garlic and stir to combine. Taste and adjust lime juice and/or sugar, if needed.

3 Pour about half the dressing over the salad and toss well to combine. Sprinkle with peanuts. Serve salad with remaining dressing alongside.

Mixed Greens, Apple, Celery, Radicchio & Blue Cheese Salad

Creamy, crunchy, sweet and savory, this salad has it all.

PREP 10 minutes
MAKES 4 servings

INGREDIENTS

For the salad

- 1 container (about 5 ounces) mixed greens
- 1 large apple, cored and thinly sliced
- 2 ribs celery, sliced
- 1 small head radicchio, cored and leaves torn or roughly chopped
- 2 ounces blue cheese, crumbled

For the buttermilk dressing

- ½ cup Greek yogurt

- ½ cup mayonnaise
- ⅓ cup buttermilk
- 2 tablespoons fresh lemon juice
- ½ teaspoon salt
- 1 tablespoon each chopped dill and chopped parsley

INSTRUCTIONS

1 In a large bowl, combine mixed greens, apple, celery, radicchio and blue cheese.

2 To make the dressing, combine yogurt, mayonnaise, buttermilk, lemon juice, salt and herbs in a large mason jar, close the top and shake until all the ingredients are well mixed. (Alternatively, combine all the ingredients in a medium bowl or measuring cup and whisk until combined.) Taste and add more salt, if needed.

3 Pour about 1 cup of the dressing over the salad and toss to combine. Serve with more dressing alongside.

Mixed Greens, Apple, Celery, Radicchio & Blue Cheese Salad

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TIP

Toss apple slices with 1 tablespoon fresh lemon juice before adding them to the salad to keep them from browning.

Braised Red Cabbage With Apple & Onion

Apples are one of the few ingredients that can stand up to the bold flavor and texture of slow-cooked cabbage. Watch the pot toward the end of cooking to make sure there is enough liquid. Add water if necessary to prevent the cabbage from scorching or burning.

PREP 10 minutes
COOK 1 hour, 15 minutes
MAKES 6 servings

Braised Red Cabbage With Apple & Onion

INGREDIENTS

- 2 tablespoons extra virgin olive oil
- 3 yellow onions, halved lengthwise and sliced ½-inch thick
- 1 cup red wine
- ⅓ cup apple cider vinegar
- 1 large red cabbage (about 2 pounds), cored and thinly sliced
- 3 large apples, halved, cored and sliced ¼-inch thick
- ¼ cup firmly packed light brown sugar
- \+ Kosher salt and black pepper
- 1 tablespoon balsamic vinegar

INSTRUCTIONS

1 In a large pot or Dutch oven set over medium heat on the stovetop, heat the oil. Add the onions and cook, stirring occasionally, until lightly browned, 8 to 10 minutes. Add wine and apple cider vinegar and, using a wooden spoon, scrape up the browned bits on the bottom of the pan. Add cabbage, apples, brown sugar, 3 teaspoons salt, 1 teaspoon pepper and bring to a boil. Cover, reduce heat to low and simmer for 1 hour. (Check pot occasionally to make sure there is enough liquid and add a little water if it's too dry.) Remove lid and cook over medium-low heat, stirring occasionally, until most of the liquid has evaporated, about 15 minutes.

2 Stir in balsamic vinegar. Taste and add more salt and/or pepper, if needed.

Kids' Apple Matchstick Salad

Kids' Apple Matchstick Salad

This refreshing, savory fruit salad hits the spot for kids—and kids at heart. Use any apple variety you like and cut the ingredients into matchsticks for an enticing presentation.

PREP 10 minutes
MAKES 4 to 6 servings

INGREDIENTS

- 2 large apples, cored and julienned
- 1 Persian cucumber, seeded and julienned
- 6 ounces jicama sticks, julienned
- \+ Juice of 1 lime
- 2 tablespoons chopped fresh mint leaves
- 1 tablespoon chopped fresh cilantro leaves
- \+ Kosher salt

INSTRUCTIONS

In a large bowl, combine apples, cucumber, jicama, lime juice, mint, cilantro and a pinch of kosher salt. Toss to coat well. Refrigerate until ready to serve.

Seared Pork Chops With Apple Slaw

Pork and apple are a classic combination. Here, buttery, seared pork chops get a vibrant kick from a crunchy apple slaw.

PREP 5 minutes
COOK 15 minutes
MAKES 4 servings

INGREDIENTS

- 2 tablespoons canola or safflower oil
- 4 bone-in pork chops
- \+ Kosher salt and black pepper
- 4 tablespoons unsalted butter, at room temperature
- 2 cloves garlic, grated
- \+ Apple, Kale & Cabbage Slaw (below), for serving

INSTRUCTIONS

1 In a large skillet set over medium-high heat on the stovetop, heat the oil. Season pork chops generously with salt and pepper. Cook chops until well browned, 2 minutes per side. Reduce heat to medium and cook 8 minutes longer, turning chops occasionally for even cooking.

2 While chops are cooking, in a small bowl, stir together butter and garlic. Dot garlic butter around chops and cook for 2 to 3 minutes longer, turning halfway through, until butter is browned and center of chops register 145 F on an instant-read thermometer.

3 Transfer chops to a platter and spoon some brown butter on top of each. Let rest for 5 minutes. Serve with apple slaw alongside.

Apple, Kale & Cabbage Slaw

Try this colorful slaw on sandwiches, atop pork chops or as a side dish for a picnic or barbecue.

PREP 5 minutes
MAKES 4 to 6 servings

INGREDIENTS

- 1 cup thinly sliced red cabbage
- 1 cup thinly sliced kale leaves
- 1 tart apple, cored and julienned
- ¼ cup minced red onion
- ¼ cup mayonnaise
- 2 teaspoons Dijon mustard
- 2 teaspoons white vinegar
- \+ Kosher salt and black pepper

INSTRUCTIONS

1 In a large bowl, combine cabbage, kale, apple and red onion.

2 In a small bowl, whisk together mayonnaise, mustard and vinegar and pour over slaw. Season with salt and pepper and toss to combine. Refrigerate until ready to serve.

Seared Pork Chops With Apple Slaw

VARIATIONS

Waldorf Salad With Dried Cherries & Pecans

Add ½ cup dried cherries and substitute toasted pecans for the walnuts.

Waldorf Salad With Grapes & Almonds

Add ½ cup halved red grapes and substitute toasted, sliced almonds for the walnuts.

-X-X-X-X-

TIP

Toast walnuts in a dry skillet over medium heat until lightly browned, 3 to 5 minutes.

Waldorf Salad

Waldorf Salad

Use as much or as little mayonnaise as you like on this classic salad, but be sure not to drown it in dressing.

PREP 5 minutes
CHILL 30 minutes
MAKES 4 servings

INGREDIENTS

- 2 tart apples, cored and chopped
- 2 ribs celery, sliced
- ½ cup toasted walnuts, chopped (see TIP)
- 2 tablespoons mayonnaise, plus more as needed
- 1 tablespoon apple cider vinegar
- \+ Kosher salt and black pepper

INSTRUCTIONS

In a large bowl, combine apples, celery, walnuts, mayonnaise and vinegar. Toss well to coat, adding more mayonnaise, 1 tablespoon at a time, if desired. Cover and refrigerate until chilled, about 30 minutes. Season with salt and pepper.

Chicken Salad Sandwich

This lunchbox staple gets added crunch from diced apple—choose any variety you like.

PREP 10 minutes
COOK 15 minutes
CHILL 30 minutes
MAKES 4 to 6 servings

INGREDIENTS

- 6 cups water
- \+ Kosher salt and black pepper
- 4 boneless, skinless chicken breasts (each about 1-inch thick)
- ½ cup mayonnaise
- 2 tablespoons fresh lemon juice
- ¼ teaspoon freshly grated lemon zest
- 1 teaspoon Dijon mustard
- 2 ribs celery, minced
- 1 large apple, cored and diced
- 1 tablespoon minced fresh parsley
- 1 baguette, halved lengthwise
- \+ Romaine or butter lettuce, for serving (optional)

Chicken Salad Sandwich

-X-X-X-X-

TIP

To save time, skip step 1 and use leftover roasted or rotisserie chicken instead.

INSTRUCTIONS

1 In a large pot or Dutch oven, combine water and 2 tablespoons salt. Submerge chicken in water. Place pot over medium heat on the stovetop and cook until water simmers. Turn off heat, cover pot and let stand until chicken registers 165 F on an instant-read thermometer, about 15 minutes. Transfer chicken to a paper-towel lined plate and refrigerate until cool, about 30 minutes.

2 In a large bowl, whisk together mayonnaise, lemon juice, lemon zest, mustard and ¼ teaspoon pepper.

3 Remove chicken from refrigerator and cut into ½-inch cubes. Transfer to bowl with mayonnaise mixture. Add celery, apple and parsley and toss to combine. Season with salt and pepper.

4 Fill baguette with chicken salad and lettuce leaves, if using, and cut into 4 to 6 sandwiches.

Apple Cider-Glazed Pork Chops

Apple Cider-Glazed Pork Chops

Cooking time will depend on the thickness of the pork—½- to ¾-inch thick is ideal for this recipe. If your chops are thicker than that, either cut them in half horizontally or cook them for longer.

PREP 10 minutes
COOK 20 minutes
MAKES 4 servings

INGREDIENTS

For the glaze

- ½ cup apple cider vinegar
- ½ cup firmly packed light brown sugar
- ⅓ cup apple cider
- 2 tablespoons Dijon mustard
- 1 tablespoon soy sauce

For the pork chops

- 4 boneless pork chops (each about ½- to ¾-inch thick)
- \+ Kosher salt and black pepper
- 1 tablespoon canola or safflower oil
- \+ Mashed Potatoes With Apples & Crispy Bacon (right), for serving (optional)

INSTRUCTIONS

1 To make the glaze, in a medium bowl or measuring cup, whisk together vinegar, brown sugar, cider, mustard and soy sauce. Set aside.

2 Using a small, sharp knife, score the fat on each pork chop, making slits about 2 inches apart. Season chops with salt and pepper.

3 In a large skillet set over medium-high heat on the stovetop, heat the oil. Add chops and cook until well browned, 4 to 6 minutes. Flip and cook 1 minute longer. Transfer chops to a plate and pour off any oil in the skillet.

4 Return chops to skillet, browned side up, and add glaze. Cook over medium heat until center of chops register 140 F to 145 F on an instant-read thermometer, 5 to 8 minutes. Transfer chops to clean plate and cover loosely with foil for 5 minutes (chops should read 145 F to 150 F after resting).

5 Return skillet to medium heat and cook glaze, whisking constantly, until thickened, 4 to 6 minutes. Return chops to skillet and coat both sides with glaze. Serve hot with mashed potatoes alongside.

Mashed Potatoes With Apples & Crispy Bacon

You can skip the bacon for a vegetarian side dish or swap it with pancetta for a slightly different texture.

PREP 10 minutes
COOK 40 minutes
MAKES 6 servings

INGREDIENTS

- 2 pounds russet potatoes, peeled and quartered
- \+ Kosher salt and black pepper
- ⅔ pound tart apples, peeled, cored and diced
- 1 tablespoon sugar
- ¼ cup (½ stick) unsalted butter, at room temperature
- 2 tablespoons heavy cream, plus more as needed
- 1 teaspoon ground nutmeg
- 8 strips bacon, cut into strips

INSTRUCTIONS

1 Place potatoes in a large saucepan, cover with cold water and add 1 teaspoon salt. Bring to a boil over medium-high heat on the stovetop and cook until potatoes are tender (you should be able to pierce them with a fork), about 20 minutes. Drain the water and set potatoes aside.

2 In a medium saucepan, combine apples, ¼ cup water and sugar. Cover and cook over medium-low heat on the stovetop, stirring occasionally, until apples have softened to an applesauce consistency, 5 to 10 minutes (depending on the apple).

3 Add apple mixture to mashed potatoes and, using a fork or potato masher, mash potatoes, apples, butter, cream and nutmeg until smooth, adding more cream, 1 tablespoon at a time, until desired consistency is achieved. Season with salt and pepper to taste.

4 Set a large skillet over medium-high heat on the stovetop and add the bacon. Cook, flipping occasionally after a few minutes, until bacon is very crispy, 6 to 8 minutes. Transfer bacon strips to a paper towel-lined plate.

5 Serve potatoes with bacon on top.

Potato & Apple Soup With Homemade Croutons

Crispy homemade croutons (which are a cinch to make) add crunch to this sweet and creamy fall meal.

PREP 15 minutes
COOK 30 minutes
MAKES 4 to 6 servings

INGREDIENTS

For the soup

- 2 tablespoons canola or safflower oil
- 2 onions, diced
- 2 pounds russet potatoes, peeled and diced
- 1 pound tart apples, peeled, cored and cut into chunks
- 6 cups vegetable stock
- \+ Kosher salt

For the homemade croutons

- 1 tablespoon olive oil
- 2 thick slices stale country bread, cut into ½-inch cubes
- \+ Kosher salt and black pepper

INSTRUCTIONS

1 In a large pot or Dutch oven set over medium heat on the stovetop, heat the oil. Add onions and cook, stirring occasionally, until translucent, about 8 minutes. Add potatoes, apples, stock and 2 teaspoons salt and stir to combine. Cover and bring to a boil. Remove lid, reduce heat to low, and cook until potatoes are cooked through, 15 to 20 minutes.

2 Using an immersion blender, purée soup until smooth. (Alternatively, transfer soup in batches to a blender and blend until smooth.) Taste and add more salt, if needed.

3 To make the croutons, in a medium skillet set over medium heat on the stovetop, heat the oil. Add bread cubes, season with salt and pepper, and toast, tossing occasionally with a wooden spoon, until golden brown, about 5 minutes. Transfer to a bowl and let cool slightly.

4 Ladle soup into bowls and serve with a handful of croutons on top.

-X-X-X-X-

TIP

Add 2 teaspoons curry powder to the soup before blending for an extra flavor kick.

Potato & Apple Soup With Homemade Croutons

White Cheddar Grilled Cheese With Apples

White Cheddar Grilled Cheese With Apples

If your skillet isn't large enough to cook both sandwiches at the same time, work in batches.

PREP 5 minutes
COOK 8 to 13 minutes
MAKES 2 sandwiches

INGREDIENTS

- 4 slices sourdough bread
- 4 slices white cheddar cheese
- ½ tart apple, cored and thinly sliced
- 2 tablespoons unsalted butter

INSTRUCTIONS

1 To assemble sandwiches, place a slice of cheese on 2 of the slices of sourdough bread. Divide apple slices evenly between the bread. Top each with remaining slices of cheese and bread.

2 In a large skillet set over medium heat on the stovetop, melt 1 tablespoon butter. Add sandwiches and cook until underside is brown, 3 to 5 minutes. Remove from skillet and add remaining 1 tablespoon butter. Flip sandwiches and cook until second side is browned, 3 to 5 minutes. If cheese has not melted completely, cover skillet, reduce heat to low, and cook until cheese is melted, 2 to 3 minutes longer.

3 Serve sandwiches warm.

Sage & Apple Stuffing

This scrumptious stuffing can be baked solo or cooked inside your Thanksgiving turkey.

PREP 10 minutes
COOK 2 hours
MAKES 10 to 12 servings

INGREDIENTS

- 3 pounds white country or sandwich bread, cut into ¾-inch cubes (about 12 cups)
- 2 tablespoons extra virgin olive oil
- 4 medium onions, thinly sliced
- \+ Kosher salt and black pepper

Apple, Orange, Walnut & Watercress Salad

- 2 tart apples, peeled, cored and cut into ½-inch cubes
- ½ cup fresh parsley leaves, chopped
- 3 tablespoons minced sage leaves
- 1 cup chicken or vegetable stock
- 3 large eggs, lightly beaten

INSTRUCTIONS

1 Preheat oven to 300 F. Spread bread cubes out onto 2 large, rimmed baking sheets and cook until dry, 30 to 45 minutes. Set aside to cool slightly. Increase oven temperature to 350 F.

2 In a large skillet or Dutch oven set over medium heat on the stovetop, heat the oil. Add onions and ½ teaspoon salt and cook, stirring occasionally and scraping the sides and bottom of pan, until golden, about 20 minutes. Add apples and cook 5 minutes longer. Transfer mixture to a large bowl.

3 Add parsley, sage, 1 teaspoon salt and ½ teaspoon pepper to the apple mixture and stir to combine. Add dried bread cubes and toss to combine. Add stock and eggs and toss to combine.

4 Transfer to a 9 x 13-inch baking dish and bake until golden on top and hot in the middle, 30 to 40 minutes. Serve hot.

Apple, Orange, Walnut & Watercress Salad

Apple and walnut both have robust fall flavors in common, creating a striking seasonal pairing.

PREP 5 minutes
MAKES 2 servings

INGREDIENTS

- 2 cups watercress, whole or roughly chopped
- 1 large apple, cored and thinly sliced
- 1 orange, peeled and separated into wedges
- ½ cup walnuts, roughly chopped
- 2 tablespoons extra virgin olive oil
- 1 tablespoon lemon juice
- \+ Kosher salt and black pepper

INSTRUCTIONS

In a large bowl, combine watercress, apple slices, orange wedges and chopped walnuts. Drizzle with olive oil, lemon juice and toss to coat. Season with salt and pepper, as desired.

Bacon, Apple, Brie & Arugula Sandwich

Soft, creamy brie acts as both a cheese layer and condiment stand-in (although a little mayo or mustard would be a welcome addition, too).

PREP 5 minutes
COOK 5 minutes
MAKES 2 sandwiches

INGREDIENTS

- 2 ciabatta rolls, cut in half
- 4 slices brie cheese
- 2 slices thick-cut bacon, cooked
- ½ tart apple, cored and thinly sliced
- ½ cup arugula

INSTRUCTIONS

1 Preheat oven to 350 F. Arrange bun halves, face up, in a single layer on a rimmed baking sheet.

2 Place 2 slices of brie on bottom halves of each bun. Bake until cheese has melted, about 5 minutes.

3 Remove from oven and top cheese evenly with bacon, apple slices and arugula. Place top halves of each bun on top of sandwiches and serve warm.

Ultimate Cheese Board

Crisp apples, both tart and sweet, balance the fabulous flavor of almost any cheese. The key to a perfect cheese board is including a variety of textures and tastes, from sweet and creamy to crunchy and salty. Snuggle everything together on a beautiful wooden board for the best presentation.

PREP 15 minutes
MAKES 8 to 10 servings

INGREDIENTS

- 3 to 5 cheese rounds or wedges (an assortment of soft and hard)
- 2 to 3 red and green-skinned apples, cored and thinly sliced
- 1 tub (6 to 10 ounces) quince paste
- 1 (8-½ ounce) jar fig spread
- \+ Assorted crackers, nuts, fresh and dried fruit (see note below)

INSTRUCTIONS

On a large wooden platter or serving board, arrange cheeses, spacing them evenly apart. Position apple slices, quince pasted and fig spread in between cheeses. Fill in empty areas with selection of desired crackers, nuts and fresh and dried fruit.

NOTE The sky is the limit when it comes to preparing a cheese board. Include a selection of plain and flavored crackers, fresh grapes and/or berries, dried apricots, almonds, pistachios or any of your favorite nuts.

Blackberry
Cream Cheese
Frosting, page 90

Drinks, Toppings & More

-x-x-x-x-

Amp up the apple factor with these irresistible beverages, compotes, glazes and frostings.

Warming Winter Apple Cider

Choose spiked or virgin for this spiced, cold-weather drink.

PREP 5 minutes
COOK 10 minutes
MAKES 4 servings

INGREDIENTS

- 4 cups apple cider
- 4 whole black peppercorns
- 6 cinnamon sticks, plus more for garnish
- 4 whole dried cloves
- 1 star anise
- 1 (1 x 4-inch) strip of orange peel (see tip)
- \+ Apple Brandy, bourbon or cognac (optional)
- \+ Sliced red apples, for garnish

INSTRUCTIONS

1 In a medium saucepan set over medium-high heat on the stovetop, combine apple cider, peppercorns, cinnamon sticks, cloves, star anise and orange peel and stir to combine. Bring to a boil, then reduce heat to low and simmer for 5 minutes. Strain liquid into a large measuring cup or bowl and discard solids.

2 Pour hot cider into mugs or heat-proof glasses. Add 2 tablespoons liquor, if using, into each mug. Serve each mug with a slice of apple and cinnamon stick.

Sparkling Apple Cooler

Find your favorite flavor combination—try apple, blackberry, elderflower or raspberry sparkling water—for this refreshing mocktail.

PREP 5 minutes
MAKES 4 servings

Warming Winter Apple Cider

-X-X-X-X-

TIP

Use a vegetable peeler to peel a large strip of rind from a navel orange.

Sparkling Apple Cooler

INGREDIENTS

- 1½ cups apple cider, chilled
- 12 ounces plain or flavored sparkling water, such as apple, blackberry, elderflower or raspberry, chilled
- \+ Fresh raspberries or blackberries, for serving

INSTRUCTIONS

Divide apple cider evenly among 4 Champagne flutes or tall glasses. Top each with 3 ounces sparkling water. Garnish each glass with a few berries or blackberries and serve.

Whipped Cream

This versatile topping can be any texture you like, making it ideal for both fillings and toppings. Simply add more sugar and beat longer for a stiffer consistency.

PREP 10 minutes
MAKES about 2 cups

INGREDIENTS

- 1½ cups cold heavy cream
- 1 teaspoon vanilla extract
- ¼ cup confectioners' sugar

INSTRUCTIONS

In a medium bowl, using an electric mixer (or in the bowl of a stand mixer fitted with whisk attachment), beat cream, vanilla and confectioners' sugar on low speed until slightly thickened, 1 to 2 minutes. Increase speed to medium high and beat until cream holds soft peaks, 3 to 4 minutes.

NOTE For a thicker frosting, increase sugar to ½ cup and beat until cream holds stiff peaks.

Cinnamon Sugar

Have a batch of this versatile topping on hand to adorn pancakes, muffins, pies and more.

PREP 5 minutes
MAKES 1 cup

INGREDIENTS

- 1 cup granulated sugar
- 1½ teaspoons ground cinnamon

INSTRUCTIONS

In a small bowl, whisk together sugar and cinnamon until well combined. Store in an airtight container in a cool, dark place.

Apple Cider Simple Syrup

Brush this clear glaze over freshly baked cakes, muffins or cupcakes, or use it as a sweetener for hot or iced tea.

PREP 5 minutes
COOK 8 minutes
MAKES ½ cup

INGREDIENTS

- ½ cup sugar
- ½ cup apple cider or apple juice
- \+ Pinch of kosher salt

INSTRUCTIONS

In a small saucepan set over medium heat on the stovetop, combine sugar, apple cider and salt and bring to a simmer. Reduce heat to medium-low and cook until sugar is dissolved and syrup thickens slightly, about 8 minutes.

Calvados Caramel Sauce

Add a splash of Calvados (or any apple brandy) to spice up this classic topping.

COOK 5 minutes
MAKES 2 cups

INGREDIENTS

- ¾ cup (1½ sticks) unsalted butter
- ¾ cup firmly packed light brown sugar
- 1 (14 ounce) can sweetened condensed milk
- 2 tablespoons Calvados or other apple brandy
- ¼ teaspoon kosher salt

INSTRUCTIONS

In a medium saucepan set over medium heat on the stovetop, combine butter and sugar. Cook, stirring occasionally, until melted. Add condensed milk and bring to a boil, stirring constantly (be careful to avoid caramel splattering), then reduce heat to medium-low and cook for 1 minute longer without stirring. Remove from heat and whisk in brandy and salt, whisking constantly until it is completely smooth. Set aside to cool slightly before using.

Homemade Applesauce

After cooking, mash apples to your desired texture—a fork will produce chunky applesauce and a food mill will yield smoother results.

PREP 5 minutes
COOK 25 minutes
MAKES about 5 cups

INGREDIENTS

- 6 to 8 apples (see note), peeled, cored and cut into large wedges
- ¼ cup water
- 2 thick lemon slices
- 1 cup sugar
- ½ teaspoon ground cinnamon
- ⅛ teaspoon ground nutmeg
- \+ Juice of 1 lemon

INSTRUCTIONS

1 In a large, heavy-bottomed saucepan set over medium-high heat, combine apples, water and lemon slices. Cover and cook until very tender, 15 to 20 minutes.

2 Remove and discard lemon slices. Mash the apples with a fork, vegetable masher or food mill until desired texture is achieved. Add sugar, cinnamon, nutmeg and lemon juice. Cook, uncovered, over medium heat until sugar is dissolved, 3 to 5 minutes. Taste and add more sugar or spices, as desired.

3 Let cool to room temperature, then transfer to airtight containers and store in the refrigerator, or sterilized jars and store in a cool, dark place.

NOTE Choose apples to match your personal preference—tart, sweet or a combination of both will all make delicious applesauce.

Homemade Applesauce

Cinnamon-Spice Butter

Add a generous pat of this spread atop Spiced Apple Crumb Muffins (page 24) or Apple-Parsnip Muffins (page 23).

PREP 5 minutes
MAKES about ⅔ cup

INGREDIENTS

- ½ cup (1 stick) unsalted butter, at room temperature
- ¼ cup confectioners' sugar
- 1½ teaspoons ground cinnamon
- ½ teaspoon ground ginger
- \+ Ground nutmeg
- \+ Kosher salt

INSTRUCTIONS

In a medium bowl, combine butter, sugar, cinnamon, ginger, a generous pinch of nutmeg and a pinch of salt. Using an electric mixer, beat on medium speed until creamy, about 2 minutes. Transfer to a small serving bowl, cover with plastic wrap and refrigerate until ready to use.

Homemade Maple Butter

Try this easy topping on a slice of Cinnamon-Swirl Bread (page 34) or One Bowl Apple Crumb Loaf (page 38).

PREP 5 minutes
MAKES about ⅔ cup

INGREDIENTS

- ½ cup (1 stick) unsalted butter, at room temperature
- ¼ cup maple syrup
- \+ Kosher salt

INSTRUCTIONS

In a medium bowl, combine butter, syrup and pinch of salt. Using an electric mixer, beat on medium speed until creamy, about 2 minutes. Transfer to a small serving bowl,

cover with plastic wrap and refrigerate until ready to use.

Homemade Apple Butter

Spread this rich topping on a slice of Hearty Bread (page 30) or Cranberry-Apple Muffins With Caramel Oat Topping (page 22).

PREP 5 minutes
COOK 1 hour, 15 minutes
MAKES about 4 cups

INGREDIENTS

- 2 pounds tart apples, quartered
- 1 cup apple juice
- 1 cup firmly packed light brown sugar
- 1½ teaspoons ground cinnamon
- ¼ teaspoon ground allspice
- ⅛ teaspoon ground cloves
- 1 tablespoon freshly squeezed orange juice

INSTRUCTIONS

1 In a large saucepan set over high heat on the stovetop, combine apples and apple juice. Cook until juice is boiling, then reduce heat to low. Cook, covered, until apples are almost soft, about 15 minutes. Cook, partially covered, until apples are very soft, about 10 minutes longer. Remove from heat and let stand, partially covered, until mixture is very thick, about 45 minutes.

2 Mash fruit through a fine-mesh strainer or food mill. Discard skins and seeds. Add sugar, cinnamon, allspice, cloves and orange juice and stir to combine. Return to stovetop and cook over high heat just until boiling.

3 Let cool to room temperature, then transfer to airtight containers and store in the refrigerator or sterilized jars and store in a cool, dark place.

Salted Caramel Sauce

Store leftover sauce in an airtight container for up to 1 week. Omit the salt for a classic caramel sauce.

Salted Caramel Sauce

-X-X-X-X-

TIP

If sauce starts to separate while cooling, whisk until completely blended once again.

COOK 5 minutes
MAKES 2 cups

INGREDIENTS

- ¾ cup (1½ sticks) unsalted butter
- ¾ cup firmly packed light brown sugar
- 1 (14 ounce) can sweetened condensed milk
- 1 teaspoon kosher salt

INSTRUCTIONS

In a medium saucepan set over medium heat on the stovetop, combine butter and sugar. Cook, stirring occasionally, until melted. Add condensed milk and salt and bring to a boil, stirring constantly (be careful to avoid caramel splattering), then reduce heat to medium-low and cook for 1 minute longer without stirring. Remove from heat and set aside to cool slightly before using.

Cream Cheese Frosting

Nothing beats this classic frosting atop Carrot-Apple Layer Cake (page 46).

PREP 10 minutes
MAKES about 2 cups

INGREDIENTS

- 1 (8 ounce) package cream cheese, at room temperature
- 6 tablespoons unsalted butter, at room temperature
- 1 teaspoon vanilla extract
- \+ Pinch of kosher salt
- 2½ cups confectioners' sugar

INSTRUCTIONS

In a large bowl, using an electric mixer, beat cream cheese, butter, vanilla and salt together on medium-high speed until light and fluffy, about 2 minutes. Add half the sugar and beat on low speed until combined. Add the remaining sugar and beat until smooth.

Blackberry Cream Cheese Frosting

You can use any berry-flavored seedless jam for this fruit frosting.

PREP 10 minutes
MAKES about 2 cups

INGREDIENTS

- 1 (8 ounce) package cream cheese, at room temperature
- 6 tablespoons unsalted butter, at room temperature
- 1 teaspoon vanilla extract
- \+ Pinch of kosher salt
- 2 cups confectioners' sugar
- 1 cup seedless blackberry jam

INSTRUCTIONS

In a large bowl, using an electric mixer, beat cream cheese, butter, vanilla and salt together on medium-high speed until light and fluffy, about 2 minutes. Add half the sugar and beat on low speed until combined. Add the remaining sugar and beat until smooth. Using a rubber spatula, fold jam into frosting until combined.

Brown Sugar-Cream Cheese Frosting

Applesauce Cupcakes (page 42) get an extra dose of sweetness from frosting made with two kinds of sugar.

PREP 10 minutes
MAKES about 2 cups

INGREDIENTS

- 1 (8 ounce) package cream cheese, at room temperature
- 6 tablespoons unsalted butter, at room temperature
- 1 cup firmly packed light brown sugar
- 1 cup confectioners' sugar
- \+ Pinch of kosher salt

INSTRUCTIONS

In a large bowl, using an electric mixer, beat cream cheese, butter, both sugars and salt together on medium-high speed until smooth, about 2 minutes.

Vanilla Frosting

This classic frosting is the perfect match for any cake or cupcake flavor. Adjust the amount of milk and/or sugar to your desired texture.

PREP 5 minutes
MAKES about 4 cups

INGREDIENTS

- 1 cup (2 sticks) unsalted butter, at room temperature
- 1 teaspoon vanilla extract
- \+ Pinch of kosher salt
- 6 cups confectioners' sugar, plus more as needed
- ⅓ to ½ cup whole milk

INSTRUCTIONS

In a large bowl, using an electric mixer, beat butter, vanilla and salt together on medium-high speed until smooth, about 1 minute. Add half the sugar and ⅓ cup milk and beat on low speed until combined. Add the remaining sugar, 1 cup at a time, adding more milk, 1 tablespoon at a time, if needed, and beat until smooth. Increase the speed to medium and beat until light and fluffy, about 3 minutes. You can add more sugar and/or milk, if needed, until desired consistency is achieved.

VARIATION

Cinnamon Frosting

Add 1 teaspoon ground cinnamon with the butter, vanilla and salt.

Maple Frosting

This fall frosting is best paired with cakes and cupcakes that aren't super sweet since it packs quite a sugary punch.

PREP 5 minutes
MAKES about 4 cups

INGREDIENTS

- 1 cup (2 sticks) unsalted butter, at room temperature
- 1 teaspoon vanilla extract
- \+ Pinch of kosher salt
- 6 cups confectioners' sugar, plus more as needed
- ⅓ to ½ cup whole milk
- 2 tablespoons maple syrup, plus more as needed

INSTRUCTIONS

In a large bowl, using an electric mixer, beat butter, vanilla and salt together on medium-high speed until smooth, about 1 minute. Add half the sugar, ⅓ cup milk and maple syrup and beat on low speed until combined. Add the remaining sugar, 1 cup at a time, adding more milk, 1 tablespoon at a time, if needed, and beat until smooth. Increase the speed to medium and beat until light and fluffy, about 3 minutes. You can add more sugar, milk and/or syrup, if needed, until desired consistency is achieved.

Brown-Butter Glaze

Watch the butter closely to ensure it doesn't burn.

PREP 10 minutes
MAKES about 1 cup

Flavorful Glazes

INGREDIENTS

- 4 tablespoons (½ stick) unsalted butter
- 1 cup confectioners' sugar
- 2 tablespoons whole milk, plus more as needed
- ½ teaspoon pure vanilla extract

INSTRUCTIONS

1 In a small saucepan over medium-high heat, melt the butter. Continue cooking until butter is light brown and starting to foam, swirling the pan occasionally. Be careful not to burn. Remove from heat and let cool slightly.

2 Place sugar in a heatproof bowl or large measuring cup. Add melted butter, milk and vanilla and whisk to combine. The glaze should be thick but pourable. If needed, add more milk, 1 teaspoon at a time, until it reaches the desired consistency.

Vanilla Glaze

Nothing beats a tempting glaze to adorn all the nooks and crannies of a beautiful Bundt cake. Choose classic vanilla, unexpected almond, sweet apple cider or rich and boozy.

PREP 5 minutes
MAKES about 1 cup

INGREDIENTS

- 1½ cups confectioners' sugar
- 3 tablespoons milk or water, plus more as needed for desired consistency
- 1 teaspoon vanilla extract

INSTRUCTIONS

In a large measuring cup, stir together confectioners' sugar, milk or water and vanilla until sugar has dissolved. If icing hardens, add more liquid to soften it.

VARIATIONS

Almond Glaze

Replace vanilla extract with ½ to 1 teaspoon almond extract.

Apple Cider Glaze

Stir together 1½ cups confectioners' sugar, 2 tablespoons heavy cream and 3 tablespoons apple cider, adding more apple cider, if needed, one teaspoon at a time, until desired consistency is achieved.

Boozy Glaze

Stir together 1 cup confectioners' sugar, 3 tablespoons heavy cream and 1 tablespoon apple brandy, bourbon or rum, adding more heavy cream, one teaspoon at a time, until desired consistency is achieved.

Apple Compote

Apple Compote

Try this quick topping on ice cream, yogurt or waffles.

PREP 5 minutes
COOK 15 to 20 minutes
MAKES about 2 cups

INGREDIENTS

- 2 pounds firm, tart apples, peeled, cored and cut into ½-inch slices
- ¼ cup sugar
- 2 tablespoons water
- 1 tablespoon lemon juice
- ½ teaspoon ground cinnamon
- ½ teaspoon ground allspice

INSTRUCTIONS

1 Place apples, sugar, water and lemon juice in a heavy saucepan set over medium-high heat on the stovetop. Stir until the liquid is bubbling. Reduce heat to low and cover. Cook, stirring often, until the apples have cooked down but still have some texture, 15 to 20 minutes. Add cinnamon and allspice and stir to combine.

2 Remove from heat and allow to cool slightly. Serve warm. (Alternatively, let cool completely and store in an airtight container in the refrigerator for up to 5 days.)

Apple-Blackberry Compote

Chop the apples any size you like—use smaller pieces for dainty desserts like a Yogurt Parfait (page 11) or larger chunks to adorn a large stack of Buttermilk Pancakes (page 13).

PREP 5 minutes
COOK 10 to 15 minutes
MAKES about 2 cups

INGREDIENTS

- 2 pounds firm, tart apples (see note), peeled, cored and chopped into 2-inch pieces (about 5 apples)
- 6 ounces blackberries
- ¼ cup sugar, plus more as needed
- 1 tablespoon lemon juice
- ½ teaspoon ground cinnamon
- ½ teaspoon ground allspice

INSTRUCTIONS

1 In a large saucepan set over medium-high heat on the stovetop, combine apples, blackberries, sugar and lemon juice. Cook, stirring occasionally, until liquid is bubbling. Reduce heat to low, cover, and cook until apples are soft and blackberries have started to burst, 10 to 15 minutes. Add cinnamon and allspice and stir to combine. Taste and add more sugar, if desired.

2 If using immediately, let cool slightly before serving. Alternatively, cool completely and store in an airtight container in the refrigerator for up to 1 week.

NOTE Firm apples will take longer to break down when cooking, allowing you to better control the texture of the compote.

Caramel Oat Topping

Add crunch to muffins, yogurt or oatmeal with this easy embellishment.

PREP 10 minutes
BAKE 20 to 30 minutes
MAKES about 2 cups

INGREDIENTS

- 2 cups old-fashioned rolled oats
- ½ cup (1 stick) unsalted butter
- 1 cup firmly packed light or dark brown sugar
- 1 teaspoon vanilla extract
- ½ teaspoon kosher salt

INSTRUCTIONS

1 Preheat oven to 325 F. Line a rimmed baking sheet with parchment paper.

2 Place oats in a large bowl. Set aside.

3 In a medium saucepan set over low heat, combine butter, sugar, vanilla and salt. Stir constantly until sugar has dissolved, about 5 minutes. Pour sauce over oats and stir with a rubber spatula until well coated.

4 Spread oats in a thin layer on prepared baking sheet. Bake until golden, stirring occasionally, 20 to 25 minutes. Cool completely on wire rack. Transfer to an airtight container if not using right away.

Apple-Blackberry Compote

Pie Dough

-X-X-X-X-

TIP

Dough can be frozen, double-wrapped in plastic wrap and then wrapped in aluminum foil, for up to 2 months. Defrost in the refrigerator overnight.

Pie Dough

All ingredients for this all-butter pie dough must be very cold. You can chill everything in the refrigerator or freezer before starting. Don't skip the step of freezing the butter—this ensures it will stay cold while being worked into the flour mixture.

PREP 15 minutes
CHILL 2 hours or up to overnight
MAKES 2 disks

INGREDIENTS

- 2¼ cups all-purpose flour
- 1 tablespoon sugar
- ½ teaspoon kosher salt
- 1 cup (2 sticks) cold unsalted butter, cut into ½-inch cubes and frozen for 20 minutes
- 2 teaspoons white vinegar or 1 tablespoon vodka
- ½ cup ice water, plus more as needed

INSTRUCTIONS

1 In the bowl of a stand mixer fitted with paddle attachment, combine flour, sugar and salt. Add cold butter, a few pieces at a time, and mix on low speed until butter is the size of walnut pieces. Evenly sprinkle vinegar over flour mixture. Add almost all the water and mix on low speed until dough just starts to come together, adding more water, 1 tablespoon at a time, if needed until it holds together easily. (To test if dough is ready, squeeze a handful in your palm; if it crumbles apart very easily and feels very dry, add more water until it holds together or breaks apart into just a few chunks. A few dry spots are OK but a dusty appearance is not.)

2 Divide dough evenly between 2 large pieces of plastic wrap. Using the ends of the plastic wrap as handles, gently bring the dough together into a disk about 1-inch thick. Seal plastic wrap tightly around the dough. Refrigerate at least 2 hours or up to overnight.

No-Roll Tart Dough

This easy, one-bowl dough can be used for one large tart or eight tartlets.

PREP 15 minutes
MAKES one 9-inch tart or eight 4-inch tartlets

INGREDIENTS

- 1 cup all-purpose flour
- 2 tablespoons sugar
- ½ teaspoon kosher salt
- ½ cup (1 stick) unsalted butter, cut into cubes
- 1 tablespoon white vinegar

INSTRUCTIONS

1 Line a 9-inch tart pan with removable bottom (about 1½ inches deep) with parchment paper.

2 In a medium bowl, whisk together flour, sugar and salt. Using a pastry blender or fork, cut the butter into the flour mixture. When the mixture is crumbly and the butter is about the size of peas, add the vinegar and mix until blended and the dough starts to hold together. (It's OK if it is still a little crumbly.)

3 Transfer dough to prepared pan and, using your fingers, press it into the bottom and up the sides of the pan. Refrigerate until ready to use.

NOTE If using an 11-inch tart pan or 4-inch tartlet pans, increase quantities to 1¼ cups flour, 10 tablespoons butter and 1½ tablespoons vinegar.

Galette Dough

Lazy bakers (or bakers who are pressed for time), rejoice! This rustic version of pie dough doesn't need to be rolled perfectly when assembling a casual, yet still delicious, galette.

PREP 15 minutes
CHILL 1 hour or up to 2 days
MAKES 2 disks

INGREDIENTS

- 2 cups all-purpose flour
- 2 teaspoons sugar
- ½ teaspoon kosher salt
- ¾ cup (1½ sticks) cold, unsalted butter, cut into ½-inch cubes
- 7 to 8 tablespoons ice water

INSTRUCTIONS

1 In a large bowl, whisk together flour, sugar and salt.

2 Using a pastry blender or fork, cut 4 tablespoons of the butter into flour mixture. Mix until dough resembles coarse cornmeal. Add the remaining 8 tablespoons butter and mix until the second batch of butter cubes are the size of large peas. Add 7 tablespoons ice water, about 2 tablespoons at a time, and mix until dough starts to hold together, tossing the mixture with your hands and letting it fall through your fingers as you mix. If it is too dry, add another tablespoon ice water and mix until it comes together (dough will still be crumbly).

3 Set out 2 large pieces of plastic wrap. Divide dough evenly between pieces of plastic wrap and press each half firmly into a 4-inch disk using the plastic wrap like handles to help dough come together. Wrap tightly and refrigerate at least 1 hour or up to 2 days.

NOTE Dough disks can be frozen for up to 3 weeks.

How to Create a Lattice Crust

A lattice top on a double-crusted pie not only looks beautiful, but also allows steam to escape from the pie filling. Start by rolling out a pie dough into a circle, then follow these easy steps.

STEP 1
Cut an even number of strips, each about 1-inch wide, from the dough circle. Starting in the center, lay half the strips vertically and evenly spaced across the pie.

STEP 2
Working from the top half of the pie, fold back the odd-numbered strips halfway, then lay a horizontal strip across the center of the pie, over the even-numbered strips.

STEP 3
Unfold the odd-numbered strips, then fold back the even-numbered strips just until they reach the horizontal strip. Lay another horizontal strip across the pie, above the center strip.

STEP 4
Repeat the process of folding and unfolding the vertical strips of dough, alternating odd- and even-numbered strips. Space the strips evenly as you go.

STEP 5
Repeat the same process, working from the bottom half of the pie, until the pie is covered evenly. Adjust the spacing, if needed.

STEP 6
Once all of the strips are in place, trim any excess dough with scissors or a sharp knife, then tuck the ends of each strip underneath itself so the edges of the crust line up with the outer rim of the pie plate. Crimp edges as desired.

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APPLE
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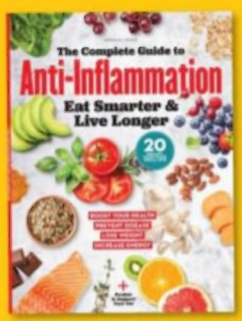

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